

THE NATIONAL Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Volume 95

Number 17

OCTOBER 24, 1936

Illustrating
some of the stainless
Enduro equipment in
the New Chicago Beef House
of Armour and Company

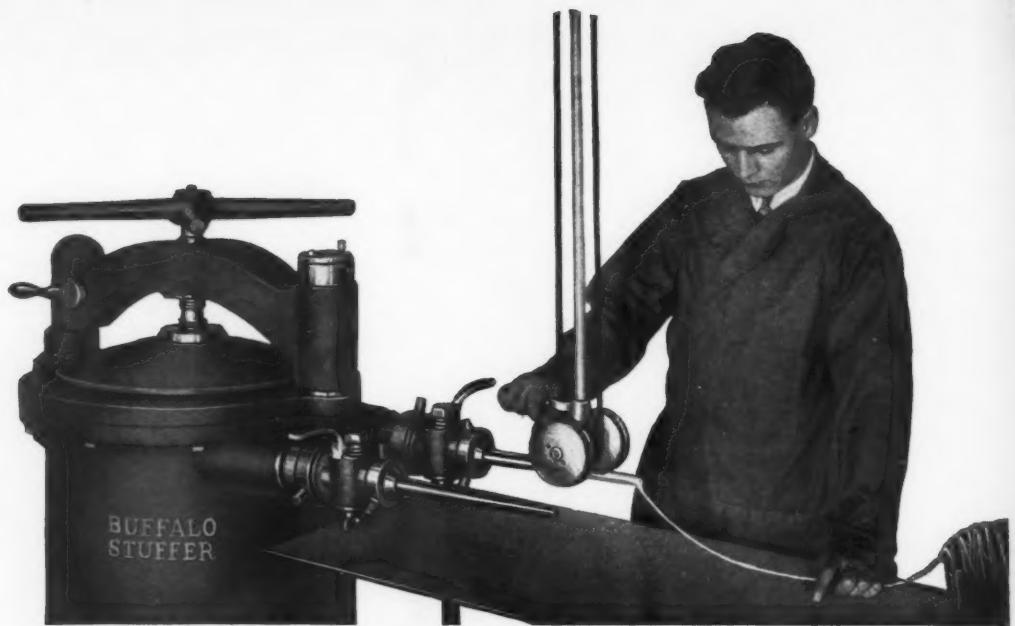
Full data on ENDURO can be secured
by writing to Republic, Dept. NP.



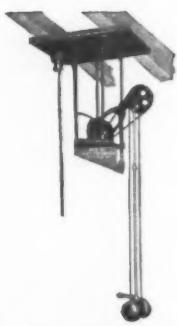
Republic Steel CORPORATION

Alloy Steel Division, Massillon, Ohio
GENERAL OFFICES :
CLEVELAND, OHIO





Faster Stuffing . . . Less Fatigue with the **BUFFALO** Casing Applier



BUFFALO
CASING APPLIER
easily mounted
to the ceiling

No other sausage room accessory offers so much in time saving ability as the "BUFFALO" Casing Applier.

Actual tests have demonstrated that it so speeds up the tedious operation of drawing the delicate casings on the stuffing horn that one man can do the work of two . . . with less fatigue.

It is simple, rugged in construction, and typically "BUFFALO" in dependability. It is easily mounted to the ceiling and so designed that when not in use it is raised up out of the way. Write for full information.

JOHN E. SMITH'S SONS CO., 50 BROADWAY, BUFFALO, N.Y., U.S.A.

B U F F A L O
QUALITY SAUSAGE MAKING EQUIPMENT

HAMS AND LOAVES FOR HOLIDAY GIFTS-

and to Dress Up Dealers' Displays in Christmas Garb

"TEE-PAK" Christmas designs in 2 colors for boiled hams and loaves attracted a lot of attention at the recent Meat Packers' Convention.

Visitors agreed with us that hams in these beautiful packages would serve TWO purposes:

- (1) Consumer sales of whole hams and loaves to be used as Christmas and New Year Gifts.
- (2) Dealers could utilize a quantity of hams and loaves in these packages to "dress up" their show cases in holiday garb.

Now, in the transparent, sealed and identified "TEE-PAK" container, the contents are *visible*; the wrapper is not thrown away, but remains on the meat until the last slice.

Here is a high-powered *selling* package. Send for samples.

TRANSPARENT PACKAGE COMPANY
1019 to 1025 West 35th Street **CHICAGO, ILLINOIS**



THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 95

OCTOBER 24, 1936

Number 17



Audit Bureau of Circulations

Associated Business Papers

Official Organ Institute of American Meat Packers.

Published weekly at 407 So. Dearborn St., Chicago, Ill., by The National Provisioner, Inc.

PAUL I. ALDRICH
President and Editor

E. O. H. CILLIS
Vice Pres. and Treasurer

FRANK N. DAVIS
Vice Pres. and Manager of Sales

*

Executive and Editorial Offices

407 South Dearborn Street,
Chicago, Illinois

Eastern Office
300 Madison Avenue,
New York, N. Y.

A. W. B. LAFFEY
Manager

Pacific Coast Office
1031 So. Broadway,
Los Angeles, Calif.

NORMAN C. NOURSE
Manager

*

Yearly Subscription: U. S. \$3.00;
Canada, \$4.00; foreign countries, \$5.00.
Single copies, 25 cents.

Copyright 1936 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under act of March 3, 1879.

*

Daily Market Service
(Mail and Wire)

THE NATIONAL PROVISIONER
DAILY MARKET SERVICE" reports
daily market transactions and
prices on provisions, lard, tallow
and greases, sausage materials,
hides, cottonseed oil, Chicago hog
markets, etc.

For information on rates and
service address The National Provisioner Daily Market Service,
407 S. Dearborn St., Chicago.

IN This ISSUE

MEAT PACKAGE DESIGN—

How It is Developed to Aid Sales 7

MEAT TRUCK MAINTENANCE—Oil and Grease Methods 11

HAM PROCESSING—Smoked Ham in Casing 13

How To Make Kosher Ham 13

SMOKED MEATS—Reducing Drip and Shrink Losses 17

SAUSAGE—State Laws on Cereal in Sausage 21

Color in Pork Sausage 13

TAX LAW—Suit Attacks Constitutionality 10

PURCHASING POINTERS—Buying Cooler Fittings 19

Portable Pre-Cooler 19

CHAINS—Chain Tax Law Appealed 42

RETAIL—Meat Prices Compared 42

NEWS OF TODAY AND YESTERDAY—40 Years Ago 39

25 Years Ago 39

News of Today 39, 41

Classified Advertisements will be found on page 46.

Index to Advertisers will be found on page 48.

IN Every ISSUE

MARKETS—	Page	Page	
Provisions and Lard	23	Hides and Skins	37
Tallow and Greases	29	Livestock Markets	33
Vegetable Oils	31	Closing Markets	32

MARKET PRICES—	Page	Page	
Chicago Markets	44	Cash and Future Prices	27
New York Markets	45	Hides and Skins Prices	36

PROCESSING PROBLEMS	13	CHICAGO NEWS	39
REFRIGERATION NOTES	17	NEW YORK NEWS	41
FINANCIAL	43	RETAIL NEWS AND PRICES	42

ER
ries
er 17

Page
...7
...11
...13
...13
...17
...21
...13
...10
...19
...19
...42
...42
...39
...39
39, 41

CHECK COSTLY SPOILAGE
...SAVE REFRIGERATION DOLLARS
with Corkboard

Cork's unique cell structure gives Armstrong's Corkboard **LOW** Thermal Conductivity plus **HIGH** Moisture Resistance, providing permanent insulating efficiency

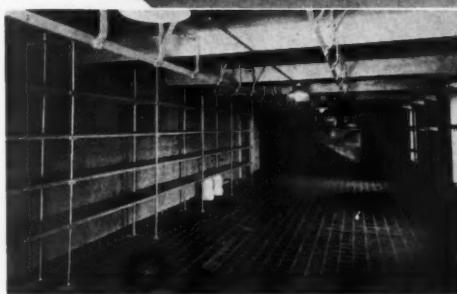
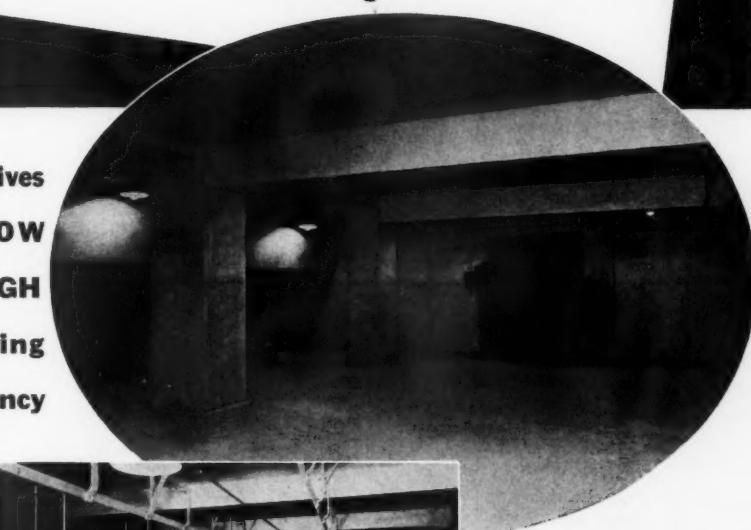
COLD rooms insulated with Armstrong's Corkboard prevent costly spoilage of perishable products by making it easier to hold the required temperatures. Moreover, waste of refrigeration dollars is eliminated by making every unit of refrigeration productive. These two important savings are assured when you install corkboard in your chillers, freezers, and storage rooms.

In the manufacture of Armstrong's Corkboard, only clean, pure granules of non-conducting cork are used. These granules of cork each contain millions of tiny cells of entrapped, still air which act as a permanent barrier to the passage of heat and the efficiency-destroying effects of moisture. It is this unique cell structure that makes Armstrong's Corkboard not

only a superior insulating material but also a permanent one. Many installations of corkboard made fifteen, twenty-five, and even thirty years ago, are still serving faithfully. Both laboratory tests and actual service prove its value.

This outstanding performance record has made Armstrong's Corkboard recognized as the standard insulation of the cold storage and allied industries. It is your assur-

ance of receiving long-life insulating efficiency and economy when you install Armstrong's Corkboard in the cold rooms of your plant. Armstrong's engineers will gladly consult with you in regard to any insulation problems. Write today for full information, samples, and prices. Armstrong Cork Products Company, Building Materials Division, 952 Concord Street, Lancaster, Penna.



MEAT STORAGE ROOM in Allegheny County Home, Woodrill, Pa. In this and other cold rooms throughout the building Armstrong's Corkboard provides lasting insulating efficiency.

PROVISION STORAGE ROOM—Another of the institution's cold rooms in which Armstrong's Corkboard checks refrigeration waste and helps maintain constant low temperatures.

Armstrong's CORKBOARD INSULATION

Week ending October 24, 1936

Page 5



ATTRACTING ATTENTION EVERYWHERE

The new Armour Moulded Dried Beef Inside is a real improvement over all old products of its kind.

Uniform in shape and size it can be sliced down to the very butt end, making it truly economical.

And you'll marvel at its color, too. A new processing method gives to the Armour Moulded Dried Beef Insides a bright uniform color from top to bottom. No dark areas in this dried beef.

Write for further information and quotations today.

Armour's
MOULDED DRIED BEEF

ARMOUR AND COMPANY - CHICAGO, ILL.

THE NATIONAL PROVISIONER

OCTOBER 24, 1936

The Magazine of the Meat Packing and Allied Industries

PACKAGE Design Helps SALES

★ How Hormel Developed Designs Used On New Meat Wrappers and Containers

PACKERS must keep up with the times in package design if they want to hold their trade. Quality of product alone will not do it. This is particularly true with canned and packaged meat products.

Eye appeal is recognized as a major consideration in modern merchandising. Packages and labels must have style and attention-getting value.

Use of the same basic design has been found effective, not only on packages and cans, but also in advertising and merchandising material, and even on truck equipment—anything which meets the public eye. Design carries in the customer's mind when even a company name may be overlooked.

Two Ways to Go

Adaptations of established brands and trade marks are used when new products or new packages are developed. When re-design is under consideration, one of the first questions to be decided is:

"Shall old designs and color schemes be abandoned, or should an attempt be made to improve on them?"

Experience has justified both methods. One packer, in redesigning his line of packages, retained enough suggestion of the old to make the new containers familiar to consumers to whom his trade mark had always been a buying guide. Other packers designed new labels and packages in which there was little suggestion of the old design.

In all cases the ideas adopted were the result of careful study

of the old package appeal, where it might be improved in shape, color or other features of design—always keeping in mind what would get and hold consumer attention.

Designing Hormel Line

When Geo. A. Hormel & Co. decided their packages needed a new dress, in order to keep in step with Hormel advance in quality and variety, they first decided to revise the old designs, which had become so familiar to Hormel customers. Results were unsatisfactory, and it was determined to seek new designs which might be outstanding.

This task was assigned to George Switzer of New York, widely-known industrial designer. He was told that the new designs must be adaptable to all packages used for Hormel foods and the brands under which they are packed. They must be clean-cut, simple, easily read and sufficiently striking to stick in the minds of housewives.

With these fundamentals in mind Switzer went to work.

Worked Out Step by Step

Designs and color schemes were worked out step by step. Each idea was tried out for practicability. Finally the happy combination was found and approved. Simple in construction, bold in execution and attractive as to color scheme, these new designs not only catch and hold the eye, but possess definite value in reflecting high quality of the product.

One basic design is used for all

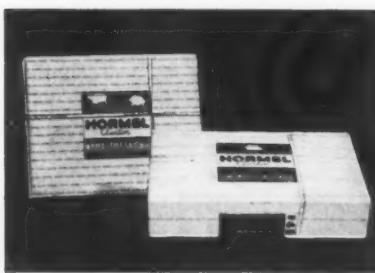
UNIQUE TRADE MARKS
Animal caricatures in white silhouette identify Hormel line.





products. The firm name HORMEL and name of the product are featured. Brand name in script is placed below. Each brand has its distinctive color scheme.

The slogan—"Hormel Good Food"—was developed into an identification feature. The phrase, in small type, is repeated over and over again in such a



BLUE AND WHITE

In packages and labels for Austin brand products a deep blue predominates, complemented by red and white.

way as to set up parallel lines covering all packages, containers and wrappers.

Color Schemes Considered

"Dairy Brand" colors—in which green predominates, with contrasting elements of red and white—have been retained, but considerably brighter shades than used on the old packages were developed.

The color scheme for the "Minnesota Brand" line is maroon and gold—colors of the University of Minnesota. These colors formerly distinguished this brand. Again a switch has been made to brighter and more attractive shades.

"Austin Brand" labels formerly were distinguished by the green of Dairy brand and the maroon of Minnesota brand. In the new "Austin" labels the predominating color is blue, with red and white as complementaries.

Psychological effects were not lost sight of in planning wrappings. For example, the unwrapping by the consumer of such packages as bacon was studied. Where many manufacturers have considered only the outward store appeal of a product, each step in the

IDENTIFICATION

Dairy brand colors are blue and white. On the label of each wrapper and package appears the particular animal which identifies the contents—a steer on all beef, a pig on all pork and a lamb on all mutton products.

(Photos Modern Packaging.)

unwrapping of the bacon package was remembered, and the wrapper designed so that each step would be satisfactory to the consumer. The early morning significance—before breakfast—of an unexpectedly pleasing flash of color, of a package easy to open, of good bacon easily handled, is not to be overlooked.

Appeal of the Comic

An interesting feature of the new Hormel design—one which adds that amusing touch so valuable in attracting consumer attention—is a trinity of jaunty animals, one or more of which adorns each package.

These are a steer which, in the words of a Hormel executive, "looks as if it might have been copied from an Assyrian frieze," a lamb that "might have been the one that followed Mary to school," and a pig that "looks as if she came off a nursery wall."

"Nobody but a Manhattan artist, wholly unacquainted with the conformations required in livestock judging arenas of the Corn Belt," says this executive, "would have suggested for a packinghouse a trade mark consisting of a bullock that might have been offered at a sacrificial altar some thousand years ago, a lamb that badly needs finish, and a pig as fat as a butterball in a market asking for lean bacon hogs!"

Fairy Tale Selling

"But the three little animals caught on. Their comic touch is quite all right. They are remembered by the public when perfectly proportioned, serious sorts of prize ring animals would have passed unnoticed."

Investigation revealed the fact that many people were not acquainted with the wide variety of products included in



SUITABLE FOR RE-USE

This glass jar of attractive shape and fitted with a handy top appeals to the housewife.



SIMPLICITY EMPHASIZES

Frankfurters and other products, including sliced bacon, are marketed in counter display cartons with cut-out tops.

the Hormel line, largely because advertising had been concentrated on a few articles, such as soups, canned ham, etc. This led the designer to select some such identifying emblem as the little animals, which would have an appeal to children as well as to grown-ups, and which would be remembered in connection with certain brands of product.

"The fairy tale possibilities of these animals introduce a new note of creative selling into the meat packing business," says Mr. Switzer.

Working Out the Idea

The transparent wrappings were worked out first. All the various wrappers of this sort are now in production and most of them in use in the trade. All other packages now bear the new design, including pigs feet jars, cooked ham packages, cartons for slab sliced bacon, cartons for lard, pails for pure pork sausage, parchment wraps for various products, etc.

The pails are greatly changed in appearance. The whiteness and delicacy of the new design enforces the suggestion of sanitation and cleanliness.

On practically all wrappings and containers there comes into prominence the "scatter background" of the new design. This consists of parallel thin horizontal lines encircling the package at well-spaced intervals. These lines are made of an endless repetition of the words "HORMEL Good Food."

A variation of the basic design is used on the 2 1/2 oz. tumbler of sliced dried beef. The metal cap carries all of the lettering. The glass is imprinted only with an oval design in which ride

the three animals. When the dried beef has been removed there remains a smart beverage glass.

The designs as submitted by their originator were subject to the scrutiny, suggestions and changes of the sales, production, advertising and purchasing departments. President Jay C. Hormel was most attentive to the whole conception and execution of the new designs.

The new packaging is good looking. It is entirely in keeping with the modern trend in package design, and it is proving efficient in merchandising. The sales campaign inaugurating use of the new "Minnesota Brand" sliced bacon wrappers had to be halted, after sales had increased many fold, because of lack of product.

Trucks Perpetuate Design

Realizing the value of trucks as a day-to-day advertisement reaching a huge audience, the Hormel company carried its family design idea to its trucks with gratifying results. The glossy white truck, symbolizing cleanliness and purity, with the three little animals painted



UNUSUAL AND ATTRACTIVE

This round container for country style pork sausage has been a particularly successful aid to sales.

on the back and the word HORMEL logically and consistently placed in the same manner on all trucks, was well received. As an example, the company's representative in a large Southern city



WHITE FOR CLEANLINESS

Wrappings and packages for Minnesota Brand products differ from those used for Dairy Brand only in colors. Minnesota brand is identified by bright red. Lines on wrappings and packages are formed by the repetition of the words "Hormel Minnesota."

(Photos Modern Packaging.)



DAY OR NIGHT "HORMEL" STANDS OUT

All Hormel trucks are painted green and white in the general design shown. Roofs are painted with aluminum paint for high heat reflective value. Some trucks have "Hormel" on front and rear of body outlined with reflector buttons which glow in the light from passing or following cars.

reported calls from merchants with whom the company did not have contact, saying they "saw our trucks on the street, and if our merchandise is as good as our trucks look, they would be proud to have these trucks stop at their doors."

Reporting on the development of the "family resemblance" plan as applied to trucks, Mr. Switzer said the problem of unifying the hundreds of Hormel trucks of all shapes, makes, sizes and color schemes was a considerable one. All trucks were painted a glossy white, which was found to have greater reflective value than that of any other color. "After a year of testing," he said, "the use of the glossy white on the trucks saved in refrigeration enough money to pay for washing the trucks practically every day in the year."

Decorative plans were worked out to make the large trucks and trailers look smaller, and to make ungainly-looking bodies more graceful. Progressive plans were developed for the painting of new truck bodies. A list of Hormel products was painted in delicate light gray letters on each truck.

Thus an enormous advertising campaign is constantly in progress, with no material expense involved, and the design, symbolic of Hormel products, becomes fixed in the minds of a growing clientele.

PROTECTING PACKER LABELS

Distinctive label and wrapper designs play an important part in merchandising meat products. By copyrighting such labels and registering them in the U. S. Patent Office the packer may insure his own exclusive right to them. Such registration extends over a period of 28 years, and within one year before expiration may be renewed for a like period.

A label will not be registered under the copyright law if lacking in "artistic effect." The U. S. Supreme Court has said in regard to what may properly be registered that the law does not refer to labels which simply designate or describe the articles to which they are attached and which have no value separated from the articles and no possible influence upon science or the useful arts." The label must be artistic and show originality and intellectual effort to entitle it to registration.

The label or wrapper must carry notice of copyright, year of granting and name of the packer in order to give its owner fullest protection. The label must also identify the meat product on which it is to be used. The fact that the owner's name, such as "John Smith Meat Packing Co.," does contain the word "Meat" is not sufficient.

Labels or wrappers which are distinctive and original are believed to be well-worth copyrighting. Sometimes a competitor may imitate a label without directly or absolutely infringing on it. In case this imitation causes confusion and results in loss of trade the copyright owner may proceed against it under unfair competition laws rather than treating it as a direct infringement.

WINNERS IN MEAT JUDGING

With teams from seven colleges and universities competing the University of Nebraska, with a total score of 2,451 points out of a possible 2,700, won the tenth annual intercollegiate meat judging contest at the American Royal Live Stock Show at Kansas City, Mo. Runner-up in the contest and only 12 points behind Nebraska, was the University of Missouri. Other institutions represented in the order of their winning

were University of Minnesota, Iowa State College, Kansas State College, Oklahoma A and M College and Pennsylvania State College.

Besides winning first as a team, Nebraska won first in judging lamb, was second in judging beef and fifth in judging pork. The Missouri team was first in judging beef and Minnesota was first in judging pork. Highest honors as a meat judge went to Earl Hedlund of the Nebraska team with a score of 837 points out of a possible 900. Second highest honors went to Wayne Jackson of the Iowa team and James McGinnis of Missouri was third high man of the contest. The Nebraskans now have one leg on the trophy furnished by the National Live Stock and Meat Board, which must be won three times to become the permanent possession of an institution.

In addition a meat judging and meat identification contest for home economics students was held. It was won by a team from Kansas State College, coached by Prof. D. L. Mackintosh.

SUE FOR TAX REFUNDS

In support of its suit to recover floor and compensating taxes paid under the AAA the constitutionality of four sections of title VII of the revenue act of 1936 is attacked by Sears, Roebuck and Co. These sections relate to conditions on allowance of refunds, procedure for filing claims, statute of limitations and liability of the collector of internal revenue.

The government had moved to dismiss the Sears suit, originally filed in 1935 in federal district court at Chicago, on the ground that the revenue act of 1936 specifically prohibited claims through the courts except after disallowance of such claims by the commissioner of internal revenue. The Sears' brief charged that the sections of the revenue act of 1936 upon which the government based its motion for dismissal were unconstitutional.

It was declared in the brief that the four sections, 902, 903, 904 and 910, are unconstitutional because they deprive the plaintiff of property without due process of law, in violation of the fifth amendment.

Section 902 is unconstitutional, according to the brief, because it attempts to delegate legislative authority to the administrative or judicial branches of the government without sufficient standards to guide such delegation, in violation of sections 1 and 8 of the first article of the constitution.

Sections 904 and 906, which are closely connected, were held to be unconstitutional because section 906 deprives a taxpayer of the right of trial by jury in violation of the seventh amendment, and also deprives a taxpayer of opportunity for independent judgment of a court on facts on a question of confiscation of property, in violation of the fifth amendment.

MEAT TRUCK Maintenance

Motor Repairs Saved by Oil and Grease Methods

A PACKER who operates a small truck fleet noticed recently that maintenance and repair expense was much higher on some truck motors than on others in similar service.

An investigation to find the reason was started immediately. Study of mileage, gasoline, greasing and garage work records gave no indication of the trouble. It was only when the gasoline mileage records of all trucks had been compared that the clue was found.

This comparison showed that—without exception—trucks with high motor maintenance cost had poor mileage records per gallon of gasoline used.

Drivers Responsible

It was first thought that engine faults might be responsible for both the poor mileage results and high motor maintenance costs for these trucks. But this theory was abandoned when trucks and drivers were switched frequently over a 4-week period.

Some drivers made good gasoline mileage records, regardless of the trucks they drove. Others made a less favorable showing. These latter—without exception—were the drivers of the trucks with high motor maintenance costs.

Search for the reason for high motor repair expense then narrowed down to observation of the driving methods of these high-cost men.

True Story Not Told

It was soon discovered that, despite orders to the contrary, motors frequently were not shut off when trucks were parked. This extra engine operating time did not, of course, show up on the speedometer. Also, as oil changes are made on speedometer readings, this unnecessary operation meant that some motors—those on which reports showed high maintenance costs—were being run perhaps twice as much between oil drainings as the others. Of course they wore out faster and required more attention and expense to maintain them in first-class working condition.



STITCH IN TIME SAVES NINE

It will pay the meat packer to watch his truck operating and maintenance costs. Some of them are discussed in this article.

This packer corrected the situation by making it an offense—punishable by instant dismissal—to park a truck or sales car without stopping the motor. It also caused more thought to be given to car lubricating and greasing practices and to the quality of oils and greases used in the truck fleet.

Lubrication Most Important

As a result of his studies in these directions, this packer now believes that thorough and efficient lubrication should be placed first on the list among factors influencing low truck maintenance costs. Second in importance is frequent and efficient inspection and prompt attention to the need for repairs revealed by such inspection.

Formerly this packer had crankcases drained and trucks greased at a nearby filling station. These operations are now performed in his garage, where better supervision of this work can be maintained.

Speedometer readings still determine when crankcases shall be drained and

greasing done, but he is not yet sure that proper grades of oil and grease are being used, or that the speedometer should be the sole guide in determining when oil changes shall be made.

Oil Analysis Cuts Costs

If oil is changed before it should be, this packer points out, there is a loss. If the interval between drainings is too long, maintenance costs may be increased. There is need, he thinks, for some method of crank-case oil analysis that will guide the packer in this important matter. Drain periods might be determined by each truck's particular needs, rather than arbitrarily on the basis of distance each truck travels.

Crank-case oil analysis service is available in some sections of the country. Some fleet operators are determining crank-case draining intervals on the basis of such analyses. Among these is one in the city of Oakland, Calif. Oil best suited to the use of the cars of this fleet is purchased regardless of cost. This is analyzed at draining periods. As a result of these analyses, draining intervals have been established as low as 300 miles for some cars, and as high as 4,500 miles for others.

Saves in Other Ways

This oil inspection service has been used for three years, and has been responsible for materially increasing the periods between overhauls and reducing

(Continued on page 14.)



THE HIGH SPOT

of the packers' convention was the "VISKING" Smoked Ham Application—U. S. Patent No. 2048447*—a new and outstanding "VISKING" development. "VISKING" representatives are now making demonstrations. If you have not seen this new application, mail coupon now.

* Purchasers of "VISKING" Casings are licensed by The Visking Corporation to practice U. S. Patent No. 2048447 during the preparation of food products when packaged in "VISKING" casings. However, licenses do not extend to the use of this patented process in the preparation of products not to be packaged in "VISKING" casings.

THE VISKING CORPORATION
6733 West 65th Street, Chicago, Illinois
Gentlemen: We are interested in the new "VISKING" Smoked Ham Application. Please send complete information and arrange to have your representative make a demonstration.

Signed by _____
Company _____
Address _____
City _____ State _____

"VISKING" is the registered trade-mark
of The Visking Corporation to designate
its cellulose Sausage Casings and Tubing



THE VISKING CORPORATION

6733 WEST 65TH STREET, CHICAGO, ILLINOIS

PRACTICAL POINTS

for the Trade

To Make Kosher Ham

What is kosher ham? An Eastern meat packer writes to ask how such a product is made.

Editor THE NATIONAL PROVISIONER:

We understand that cured mutton leg is sometimes known as kosher ham. How is this product made?

Kosher ham made of mutton leg is cured in a good mild sweet pickle, usually of about 65 to 70 degs. strength. Length of curing period depends on size of the leg, but it is usually around 30 days. When taken out of cure it is thoroughly scrubbed, allowed to dry off and then smoked.

This product has a distinctive and delicious flavor, not unlike that of smoked ham, and is tender and sweet. As in the manufacture of any other meat product, it is important that the mutton leg be thoroughly chilled and in first-class condition when it goes into cure.

Norske mutton leg is a somewhat similar product, made with a leg from a good wether or sheep, cut off at the pin bone. It is cured in 65 deg. pickle for 20 to 25 days. A few cloves, some allspice and 3 or 4 garlic onions are sometimes added to the pickle to give the mutton a fine flavor. When cured the mutton leg is washed in warm water and hung in the smokehouse. It is smoked slowly for three or four days and then hung in an airy room to dry.

"Kosher ham and eggs" as sometimes served in restaurants consists of kosher corned beef with eggs. Corned beef for this purpose is usually cured without addition of garlic.

COLOR IN PORK SAUSAGE

There is no "easy" way to preserve color in link pork sausage. A Western sausage manufacturer writes to ask about a method of preserving color. He says:

Editor THE NATIONAL PROVISIONER:

How can we prepare link pork sausage so that it will hold its color for more than one day? We use pork trimmings, back fat and a little beef in our sausage. Is there any substance we can use to hold meat color?

It is not customary to use anything to preserve color in pork or other fresh sausage and there is nothing that would comply with the law that could be used as a preservative. This packer might use very small quantities of sodium nitrate or sodium nitrite, which are curing ingredients and not preservatives, but this would give a cured rather than a fresh sausage.

Frozen trimmings should never be used in making pork sausage. The meat should be kept cold throughout the manufacturing process and should be handled as speedily as possible. The sausage should be hung up as fast as it is linked, showered with cold water and put in a cooler at 36 to 40 degs. F. There should be plenty of cold air circulation in order to dry off the casings. Sausage should remain in the cooler at least 12 hours before shipment and not more than 24 hours.

Since even the best pork sausage will turn color within a comparatively short time, the best way to secure desirable results with a product is to manufacture it speedily in small quantities and move it out through the retailer to the consumer's table in as short a time as possible.

MEAT Canning INFORMATION

Most meat canners today are turning out the best canned meats it is possible to produce. The result is that canned meat consumption is increasing, and increase is expected to continue.

Favorable response to quality products is not only encouraging some packers to increase canned meat production facilities and add to the canned meat line, but also to produce other canned foods in which meat may or may not be an ingredient.

THE NATIONAL PROVISIONER has published information on canning room layout and equipment and approximate costs for capacities of various sized plants—such as 14,400 cans per day, 28,800 cans per day and 57,600 cans per day—to assist the packer in his canning problems.

Dangers in meat canning without proper equipment and supervision are also outlined.

Subscribers may secure this information by filling out and sending in the following coupon, accompanied by 25c in stamps.

THE NATIONAL PROVISIONER:
407 So. Dearborn St., Chicago, Ill.

Please send me the report on "Meat Canning."

Name.....

Street.....

City..... State.....

(Enclosed find 25c in stamps.)

SMOKED HAM IN CASING

Many delicatessen and food stores have a demand for uncooked smoked ham. A semi-boned or boned smoked ham best fits their needs, since they sometimes do not have meat saws and also cannot dispose of ham ends profitably. An Eastern packer writes:

Editor THE NATIONAL PROVISIONER:

We have been making a boned and rolled or Scotch ham. We have heard that a semi-boned or boned ham can now be placed in an artificial casing and smoked, making a very desirable product. Can you furnish us with some information in regard to this process?

Such smoked ham in artificial casings is a recent development. Among the advantages claimed for this ham are: Elimination of surface discolorations and incrustations, identification, uniformity, improved flavor, saving in processing shrink, less waste and more protection and eye-appeal.

A 12/14 or 14/16-lb. ham may be used in making such a product. Give it an ordinary sweet pickle or dry cure. Handle the product the same way as in curing regular hams, using a 70 deg. pickle. When ham is cured take out of pickle and soak in warm water. It should then drain overnight.

Owners of the patent for preparing such a ham report that their licensees may use the following manufacturing procedure:

Remove the aitch bone, and if desired, the shank bone from the cured ham. A string should be inserted through the shank of the ham which is later left protruding through the end of the casing to act as a hanger. The 3 1/4 x 26 in. or 4 1/4 x 28 in. high stretch casings are used, depending on weight of the ham. Soak casings in the regular manner.

Dip the shank end of ham in gelatin to facilitate stuffing, and stuff shank end first through ham stuffer. Butt end of the casing is then tied, ham turned around and a heavy rubber band or string is put on over the shank end as far down as possible, to gather the casing around the narrow portion of the shank and make it adhere to the ham until the product is smoked. The ham is then placed in a stockinette and smoked in the usual manner.

PORK CUTTING WASTE

Why is the pork trimming department foreman so important? Because this is where cutting floor waste shows up. Read chapter 6 of "PORK PACKING," The National Provisioner's latest book.

MEAT TRUCK MAINTENANCE

(Continued from page 11.)

maintenance costs, it is said. The yearly saving in overhauls alone is estimated to be \$2,500.

These crank-case oil analyses are also sometimes valuable in preventing motor damage and expensive repairs.

They may show water in the oil, for example, before there is any evidence otherwise that anything is wrong. A check can then be made of the head gasket to determine whether or not it is leaking. If it is, stopping the leak is a simple matter. If the gasket is tight, then the probability is that the water is getting into the oil through a crack in the cylinder. In either event, correcting the trouble promptly may prevent considerable repair or replacement expense later on.

Packers' Greasing Policies

Truck engine lubrication may appear to be a simple matter—one not worth a great deal of effort to improve. But it is not so easy to get the meat truck fleet on an oiling and greasing basis that will be the most economical, so far as supplies are concerned, and yet most efficient in maintaining motor condition and keeping motor overhaul and repairs at a minimum.

Whether or not it would pay the packer to attempt this job would probably depend on the size of the fleet, and his present oil, grease and repair costs.

There is little uniformity in oiling and greasing practice in packers' truck fleets. Changing oil each 1,000 miles is commonly practiced. The objection to any such arbitrary policy, as mentioned previously, is that *speedometer reading is no indication of motor use*, except

when rules requiring shutting off motor when truck is parked are conscientiously observed.

What Is Economy?

If the packer is satisfied merely to drain oil at regular intervals, determined by speedometer readings, then it might be cheaper for him to spend more for oil and save on his maintenance and repair costs.

Some packers have recently increased the length of period between oil drainings on the theory that present-day motors require a thin oil, and that some dilution is not harmful. One packer never drains the oil, new oil being added as needed to maintain the oil level.

This packer's trucks operate over comparatively long distances at relatively high speeds and consume considerable oil. By adding frequently a little heavier oil than that recommended by the truck manufacturer, draining and refilling is not necessary, he thinks. This packer has noticed no evidence as yet of unusual motor deterioration because of this practice. He borrowed the idea from a contract hauler with whom he does business.

Tire Costs

Expense of tires is another item many packers would like to reduce, if possible. Probably the one factor which contributes most to long tire life and low tire cost is maintenance of proper tire pressures.

And here again there is little uniformity in packers' practices. At one extreme are packers who pay little or no attention to tire pressures, air being added only when tires seem to be getting flat. At the other extreme are those who require daily tire inspection. The trend

seems to be, however, toward more frequent tire inspection. Most packers now require that tire pressures be checked at least once each week.

Tire costs vary greatly in meat plant fleets. The lowest cost for truck tires that has come to the attention of *THE NATIONAL PROVISIONER* recently is a little less than 1 mill per mile. Tire mileage for this packer's truck fleet is averaging somewhat under 33,000. Tire pressures in this case are checked daily. Lightweight insulated bodies are used and care is taken to prevent overloading, particularly in hot weather.

PACKERS ARE MODERNIZING

Laclede Packing Co., St. Louis, Mo., has plans for a 2-story addition to cost about \$50,000 with equipment.

St. Louis Independent Packing Co., St. Louis, Mo., has asked bids on general contract for extensions and improvements in plant. Cost over \$75,000 with equipment.

B. & B. Sausage Co., Bellingham, Wash., has doubled the size of its plant through addition of a cooler, sausage department, 2-story smokehouse and boiler room.

Swift & Company has just installed a modern sausage kitchen in its branch house at Alexandria, La. Fresh and smoked pure pork sausage and chili will be among the products made at the plant.

Building permit has been granted to Armour and Company for construction of a \$40,000 branch house at Grand Rapids, Mich. The new structure will 1-story and basement, and of brick and concrete construction. It will replace the branch now occupied by the company.

Caldwell, Ida., business men will give full support to the construction of a \$125,000 slaughtering plant by Idaho Meat Producers, Inc. It is reported that the concern will go ahead with construction in spite of pending litigation.

Sanitary Meat Co., Bellingham, Wash., has started extensive improvements at its plant. A new cooler, pickle cellar and sausage kitchen are being added.

Bids will be asked soon by Swift & Company for construction of a new 5-story livestock killing building to be erected as a part of the Iowa Packing Co. plant at Des Moines, Ia. The company now is asking bids on construction of an extension to the stockyards at the plant which will increase the yard capacity about 25 per cent. The stockyards extension will cover 62,000 sq. ft. and will include pens, scales, livestock unloading chutes and an office for buyers.

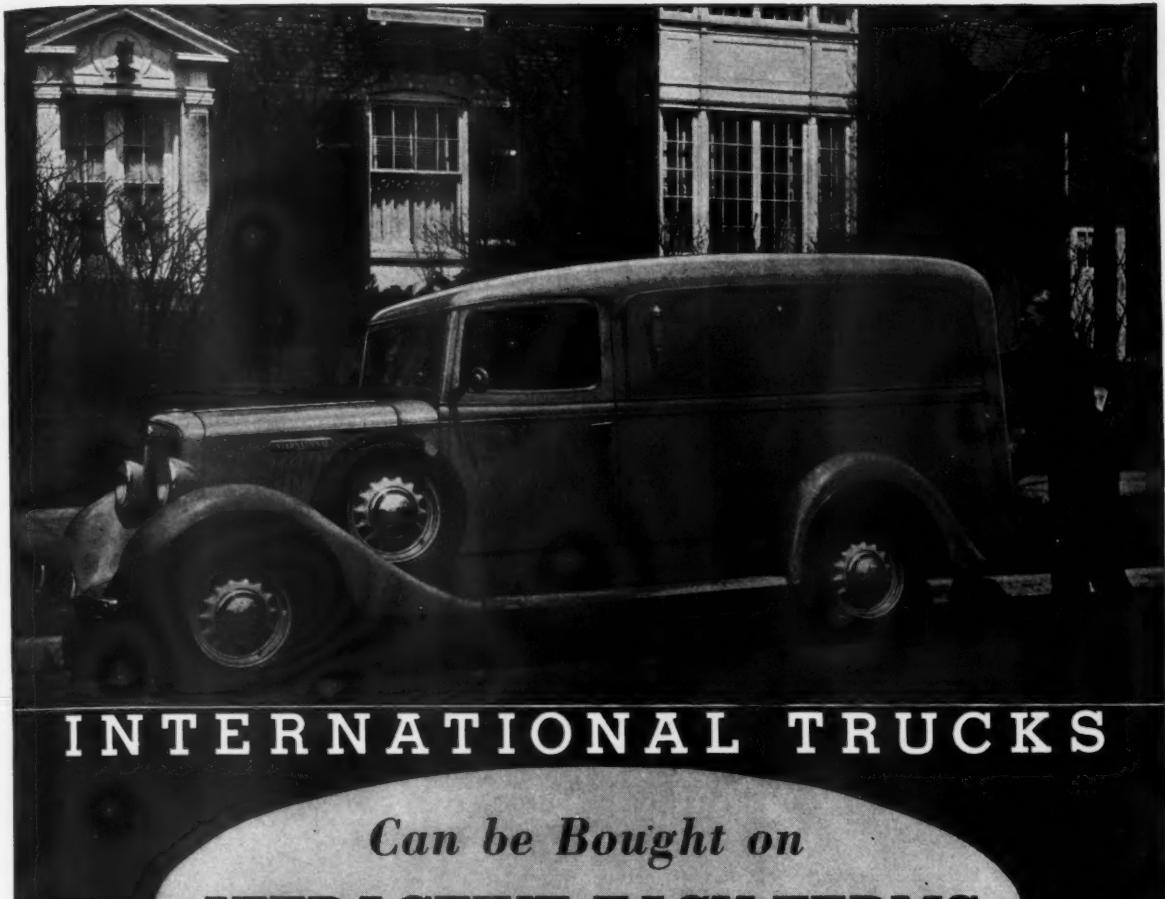
Watch the Classified ad. page for good men or for good jobs.

The National Provisioner



NEAT JOB IN SERVICE OF WESTERN PACKER

Equipped with a special 1 1/2-ton open express type of steel body, this new Dodge unit has recently been placed in service by Tejon Beef and Provision Co., Bakersfield, Calif. The truck's schedule calls for approximately 200 miles per day, and it is used for both long and short hauls.



INTERNATIONAL TRUCKS

Can be Bought on
ATTRACTIVE EASY TERMS
AT LOW RATES

• International Harvester has probably had more and longer experience with time-payment financing in the sale of its products than any other corporation that you might name. Long before the very birth of the automotive industry the builders of this century-old organization were selling millions of dollars worth of agricultural equipment annually, *on "time."* Many younger enterprises may be said to have "gone to school" to International Harvester in the financing of time payments.

In the past 30 years tens of thousands of men have been helped to

ownership of International Trucks by International Harvester's extension of credit. The most liberal of the many partial-payment plans in the industry today reflect International's policy of long years' standing.

Pay CASH on delivery for your trucks when you can, and save *all* financing charges, but when cash must be conserved see what International's liberal time-payment plan may offer you. Inquire as to our *materially reduced financing charges*—let Internationals earn their way as you pay.

INTERNATIONAL HARVESTER COMPANY
 606 S. Michigan Ave. (INCORPORATED) Chicago, Illinois

1831...
the first McCormick Reaper.
 TRUCKS came 75 years later.

 Generations ago
 CYRUS HALL McCORMICK
 founded
 International Harvester's
 Liberal Time-Payment Policy.

\$415

for $\frac{1}{2}$ -ton chassis; \$610 for $1\frac{1}{2}$ -ton chassis, f. o. b. factory, are great values for International quality. International time-payment rates apply to every model, Half-Ton to big Six-Wheelers. Call any International dealer or nearby branch.

Guard well the Zone of Insulation

The zone of insulation in your truck body should receive as much attention as the power plant or brakes. It is important that you find out the correct engineering requirements. Only in this way will you secure maximum insulation efficiency.

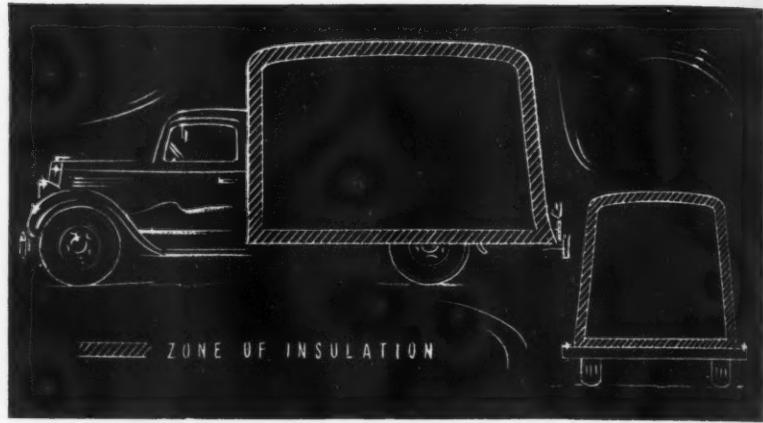
ALL year 'round the truck body must give complete protection to the merchandise it carries—protection from dirt, rain, wind, thievery, heat and cold. To protect from heat and cold is the particular function of insulation.

To be sure of this protection, you must pay particular attention to the insulation zone of your truck body, the space between the outer and inner walls. Proper treatment of the insulation zone will save you money every year for the life of the truck.

* * *

FOR 15 YEARS truck body designers and engineers, body builders and truck line operators have been specifying that Dry-Zero Insulation be used in the insulation zone. These authorities have used Dry-Zero Insulation for every type of truck, carrying every kind of perishable, in every state. Dry-Zero Insulation has been repeatedly specified for trucks operating at normal, pre-cooled and refrigerated temperatures.

This widespread use of Dry-Zero Insulation is evidence that it is an efficient insulation; it does the job well and eco-



nomically; it gives complete protection to any load.

Ask any body builder about Dry-Zero Insulation. Here is the essence of what he will tell you: Expressed in an engineering term, the efficiency of Dry-Zero Insulation is .24 Btu. This means ample protection, and economical operation if you use refrigeration.

This efficiency never diminishes because Dry-Zero Insulation resists moisture and does not rot or disintegrate. Its permanence is proved by the experience of operators who have torn down old bodies and found the Dry-Zero Insulation as good as new.

To insulation efficiency and permanence is added a third quality which in-

creases the value of Dry-Zero Insulation—lightness. It is so light in weight that it cuts down considerably the dead-weight of the truck. This gives an actual money saving in ton-mile operating cost, year after year. And it allows more payload.

* * *

INVESTIGATE the insulation requirements of your truck carefully. Ask your body builder or truck manufacturer. Also, write to us for an insulation analysis. Simply give the size of your truck body, the merchandise to be carried and the required temperature. A Dry-Zero engineer will send you the analysis, giving the requirements for your particular needs. There is no obligation.

**In Truck Insulation
You Need These
5 Qualities:**

1. High efficiency
2. Lightness
3. Moisture resistance
4. Rot resistance
5. Permanence

TO GET ALL 5 USE
DRY-ZERO INSULATION

DRY-ZERO CORPORATION

222 North Bank Drive, Chicago • 687 Broadview Ave., Toronto

DRY-ZERO
WILL U.S. PAT. OFF.
INSULATION
*The Most Efficient
Commercial Insulant Known*

The National Provisioner

REFRIGERATION *

and Air Conditioning

SMOKED Meats

Air Conditioning Cuts Drip and Shrinkage Losses

AMID-WESTERN packer with an enviable reputation for the quality of his smoked meats operated many years without an air-conditioned smoked meat hanging room. His turnover was rapid, and he never felt a need for holding smoked product under refrigeration until shipped. The fact that he was "getting by" without the expense of refrigeration in this room was sufficient justification, in his opinion.

Hot weather of last summer "did things" to his drip and shrink figures, however, which caused him to change his mind as to the value of holding smoked meats under refrigeration.

Losses on a large turnover were considerable, and appearance of product suffered. As a means of reducing drip and shrink losses, therefore, he authorized the installation of a unit cooler.

Air Conditioning Remedy

The job was planned by a refrigerating engineer familiar with requirements of temperature and humidity in this department. The installation was designed to maintain a temperature of 60 to 65 degs. Fahr. and a relative humidity of 80 to 85 per cent.

When the unit was placed in service it functioned perfectly. Product out of the smokehouse was no longer permitted to hang in the smokehouse alley and drip, but was placed immediately in the smoked meat hanging room. Tests indicated the air-conditioning installation would make a substantial saving by reducing the amount of both fat and moisture losses.

But it was noticed there was considerable bleaching of product placed in the room. Hams in particular assumed a considerably lighter shade after hanging a few hours.

Blame for Bleaching

The blame was immediately placed on the air conditioning system by the foreman in charge. His reasoning was that as meats had been handled through the room for years without refrigeration and without bleaching, therefore when they bleached in the air-conditioned room the conditioning system must be at fault.

The engineer was called in and told to correct the trouble. He felt certain a temperature of 60 to 65 degs. and a relative humidity of 80 to 85 per cent were not fading color, and he looked elsewhere for the cause. Among other things he checked smoking times and temperatures, and found the former had been reduced considerably. He then sought out the worker in charge of the smokehouses.

Smokehouse Man to Blame

The latter had evidently acted with the best of intentions, but without much judgment. If hams stand up satisfactorily in a smoked meat hanging room without refrigeration, this man reasoned, then they should not require as much time in the smokehouse when handled under refrigeration.

Therefore, with the purpose of saving money for the firm and without consulting anyone, he cut ham smoking times. With the smokehouses back on the old ham smoking schedules fading of color in the smoked meat hanging room no longer occurred.

Changing conditions under which meat is handled in the meat packing plant sometimes make desirable a change in processing operations. However, any testing and experimenting should be under control, so that results can be properly evaluated.

Smoking Temperatures

Temperature in the smoked meat hanging room, for example, should be regulated, to some extent at least, by the methods by which smoked meats are distributed.

A packer who does a local business and delivers meats in unrefrigerated

trucks can safely carry a higher temperature in the smoked meat hanging room than the firm which uses refrigerated trucks. This is for the reason that in hot, humid weather, if the temperature of product out of the hanging room is below the dew point temperature of the outdoor air, condensation will occur on the product.

Refrigerated Trucks

On the other hand, the packer who distributes with refrigerated trucks ought to hold his product at a lower temperature, for the simple reason that the refrigerated truck is not designed to serve as a chill room, but merely to keep product at a safe temperature between plant and customer's store.

The packer who changes from unrefrigerated to refrigerated trucks, therefore, should check the results of hanging room temperature on product and change the temperature if necessary to meet the new conditions of distribution.

REFRIGERATION NOTES

Graham Ice Cream & Beverage Co., Wayne, Neb., is planning an addition to house new refrigeration equipment and 300 cold storage meat lockers.

Refrigeration machinery is being installed in Coahoma County, Miss., cur-

HANGING SMOKED MEATS

All conditions should be studied if saving in shrink and drip is to be obtained through air conditioning.



ing plant near Clarksdale. Plant will be available for curing and storing meat and other produce.

City Meat Market at Hospers, Ia., has installed a refrigerated locker system.

A. E. Staley Manufacturing Co., Decatur, Ill., recently purchased a 73-ton refrigerating machine for use in the vegetable oil refinery.

Des Moines Valley Produce Co., Perry, Ia., recently completed a special cooler and freezing room.

Dr. J. S. Sanders, Sanborn, Ia., will erect a cold storage plant to include cooling and freezing room and 246 lockers.

A cold storage plant is being erected at Stevensville, Mont., by Walter Poll.

New refrigeration equipment has been installed in the sausage plant of August and Marcus Spoutz, Detroit, Mich.

Julius M. Morgan, Pembroke, Ga., plans to erect a cold storage plant.

HOG REFRIGERATION

Chilling hogs is one of the most important things connected with curing. Have your men read the "do's" and the "don'ts" in "PORK PACKING," The National Provisioner's latest revision of "The Packer's Encyclopedia." Many of the difficulties encountered in curing can be traced directly to incorrect procedure in chilling hogs.

CHOCOLATE FIRM ADDS MEAT

The Hershey Corporation, Hershey, Pa., is entering the meat field and now has under construction a complete packinghouse, which will have facilities for slaughtering cattle, calves, hogs, sheep and lambs, smoking and curing and coolers for holding product. The Hershey Corporation has long been an outstanding manufacturer of chocolate confections. The new one story and basement cut stone building will be completely equipped by the Allbright-Nell Co. and will be ready by November 15 of this year. The cost is estimated at \$250,000.

FRENCH EAT MORE MEAT

Consumption of meat in France which has varied considerably since the war has been steadily rising in the last few years, according to a report by the U. S. Department of Commerce. Consumption of pork in France has shown a relatively important increase compared to the consumption of beef, lamb, veal and mutton. Consumption of mutton on the other hand has declined sharply as compared with the pre-war period. Beef consumption in France since the war has shown a wide variance, registering a 16 per cent decline between 1929 and 1931 but a 25 per cent increase in 1935, reaching approximately the pre-war level, the report states. In 1935, the report shows, per capita meat consumption for the whole

of France was as follows: Beef and veal, 50.6 pounds; mutton and lamb, 4.93 pounds; pork, 21.88 pounds.

LARGE TURKEY CROP

The biggest turkey crop on record—about 20,000,000 birds—was reported this week by the U. S. Bureau of Agricultural Economics. This is a third larger than last year's production of about 15,000,000 turkeys, and compares with preceding record crops of nearly 19,000,000 birds in 1932 and 1933. The bureau pointed out, however, that many birds which go to market this year will be younger and lighter weight on account of the short feed situation resulting from the drought. An increased demand for turkeys was forecast owing to the somewhat smaller supply of other meats in prospect and to increased buying power of consumers. The turkey-raising industry, after a long period of decline, has increased production in recent years.

PORK CUTTING POINTERS

Pork cutting is the one operation in pork packing where precision is most necessary. Do your men know all they should know about it? Chapter 5 of "PORK PACKING," The National Provisioner's pork plant handbook, is alone worth the price. Write for information.

"C-B" Cold Storage Door



New "C-B" Track Door

The Better Door That Costs No More

The "C-B" Track Door is the only cold storage door having the new "C-B" Track Door Operating Device (patent pending), the biggest improvement for twenty-five years in Cold Storage Doors.

Heavier "C-B" hinges and the new "C-B" fastener, which were especially designed for Cold Storage Door use, are also new and exclusive improvements found only in use on "C-B" Cold Storage Doors.

Write for the "C-B" Cold Storage Door catalog. Get full and complete information.

The Cincinnati Butchers' Supply Corporation
824 Exchange Ave., U. S. Yards 1972-2008 Central Ave.,
CHICAGO, ILL. CINCINNATI, OHIO



—an attractive binder containing reprinted articles on this subject which have been published in THE NATIONAL PROVISIONER—should be in the hands of every packer. In easy-to-understand, non-technical language, these articles tell what air conditioning is, the reasons why it is superior to simple refrigeration, and where it should be installed. Many examples of installations now in use concretely show how the packer benefits. Best of all, reprints of current articles are furnished owners of the binder. This is more than a textbook; it is a continuous service, a reference file of the latest information. The price is only \$1.25 postpaid.

THE NATIONAL PROVISIONER
407 South Dearborn Street, Chicago, Illinois

ef and
lamb,

A Page for



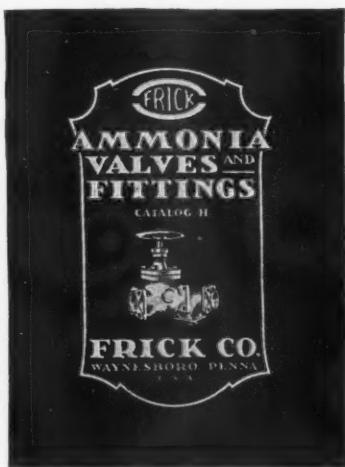
PURCHASING

Departments

USED IN BUYING FITTINGS

A new catalog on ammonia valves and fittings, designed to simplify the engineer's and maintenance man's job of purchasing these supplies, is being distributed by the Frick Co., Inc., Waynesboro, Pa. This book is a complete departure from the usual type of fittings catalog.

In the past it has been necessary when purchasing flanged valves or fittings to look up separate prices on the



necessary flanges, bolts and gaskets. This work has already been done in the Frick catalog, where each piece is priced both separately and complete with companion flanges, bolts and gaskets. In addition weights and principal dimensions of the pieces are shown. This information will prove valuable in figuring transportation costs as well as in the engineering work of laying out a piping system.

Many new items appear in the book, including electric motor valves, oil type liquid level indicators, diffusers, bolts and nuts, four kinds of gaskets, pipe hanger fittings and a complete list of repair parts for ammonia valves. Last six pages are devoted to useful tables, including properties of methyl chloride and Freon 12—in addition to those of ammonia—carbon dioxide, steam and solutions of sodium chloride.

Other tables give dimensions of full weight and extra heavy pipe, standard boiler tubes, seamless brass and copper tubing, ammonia to be pumped per ton of refrigeration, mean effective pressures in steam engines and cold storage temperatures. From a publication standpoint this catalog is also unusual in being printed in two colors through-

out, and with a cover of heavy maroon stock on which the title is embossed in gold.

SMOKED HAM IN NEW FORM

Ham smoked in artificial casings, a recent processing development which has been patented by the Visking Corp., attracted much interest at the packers' convention, where it was shown at the Visking booth. Under this process a boned or semi-boned ham is placed in an artificial casing, covered with stockinette and smoked in the usual manner. The resulting product, it is claimed, shows no surface discoloration; has improved flavor; shrinks less in processing; is easily identifiable and is well protected. It has plenty of eye-appeal for the consumer and can be handled economically by the dealer.

The ham when fully boned is reported to be especially suitable for the dealer who has a demand for uncooked, smoked ham, but has no meat saw to cut a regular ham and, moreover, could hardly dispose of ham ends profitably. Ham smoked in artificial casings has, it is pointed out, all the advantages of the Scotch ham, but is more compact and appealing in appearance.

The Visking patent covering the preparation of such ham also covers similar processing of other food products such as Canadian bacon, smoked butts, picnics, and smoked meats of all descriptions. All the firm's customers are granted a free license to practice the processes covered by the patent during the preparation of food products packaged in the company's artificial casings.

NEW EQUIPMENT

John J. Felin & Co., Philadelphia, have installed a new Allbright-Nell hog dehairing and polishing machine which will handle 550 hogs an hour.

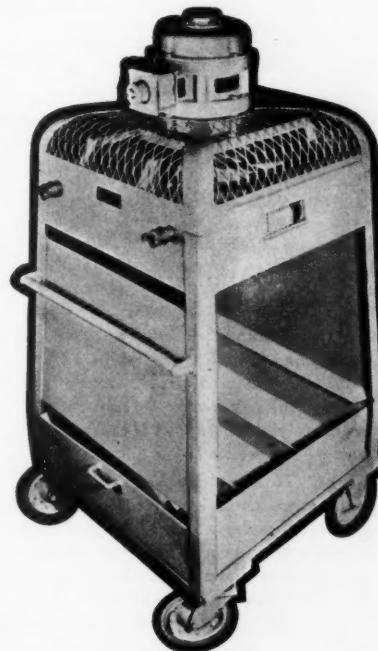
Wm. Schluderberg-T. J. Kordle Co., Baltimore, has installed and is now operating three new Laab cookers and has also installed a new Allbright-Nell fresh hog casing cleaning unit.

Other plants installing new fresh hog casing cleaning units manufactured by Allbright-Nell Co. are, Chas. Haag, Inc., Hoboken, N. J.; Jacob Forst Packing Co., Kingston, N. Y.; Weiland Packing Co., Phoenixville, Pa.; Fried & Reinecke Packing Co., Pittsburgh, Pa., and Arbogast & Bastian Co., Allentown, Pa.

The Allbright-Nell Co. has completely equipped a new slaughtering plant near Caracas, Venezuela.

PORTABLE PRECOOLER

A handy device for precooling refrigerator cars and for use throughout the meat packing plant for special cooling work, or to supplement permanently installed refrigerating equipment, is a precooler unit manufactured by the Precooling Equipment Co. of Chicago. It operates on brine brought to the machine and returned to the plant brine cooler through flexible connections. A fan, operated by a 1 1/2 h. p. motor installed on top of precooler, draws air over the brine coil and discharges it upward through top of machine. The precooler is portable, weighing only 450 lbs. and is mounted on wheels for easy moving. It is rated at slightly over 6 tons per day.



CUTS PRECOOLING COST

In cases when refrigerator cars are thoroughly prechilled with this device before loading, first re-icing can generally be done away with, it is claimed. In some cases second re-icing is not necessary. The saving in precooling cost alone, it is claimed, often amounts to as much as \$3.00 per car as compared with the cost of precooling with ice and salt.

NEED A GOOD MAN?

Watch the "Classified" page for good, experienced men.

DO YOU KNOW

how much

FAIRBANKS PRINTOMATIC WEIGHERS CAN save your business?

Then get *YOUR* copy

of this new  FREE Bulletin!

• Can leakage of raw materials be stopped? Can shipping weights and processing stages be automatically and accurately checked? Can waste be prevented?

YES, if a Fairbanks Printomatic Weigher stands as a watchman over every scale operation. Automatically, it prints a record of each weight that passes over the scale. It cannot misread. Faithful, it makes and keeps its own records that management may read in them the way to cutting costs, to reducing waste and losses.

Can a Fairbanks Printomatic Weigher save money for you? Get your copy of our interesting new bulletin on Printomatics, and see what they can do for your present Fairbanks Dial scales, or for those you will later install. For your copy, address Department G651, Fairbanks, Morse & Co., 900 S. Wabash Avenue, Chicago, Ill. And 40 principal cities—a service station at each house.

Printomatic Weighers can be added to many existing Fairbanks scales under a new leasing plan. No large investment is necessary for you to begin enjoying their savings.

6552-SA 40.33

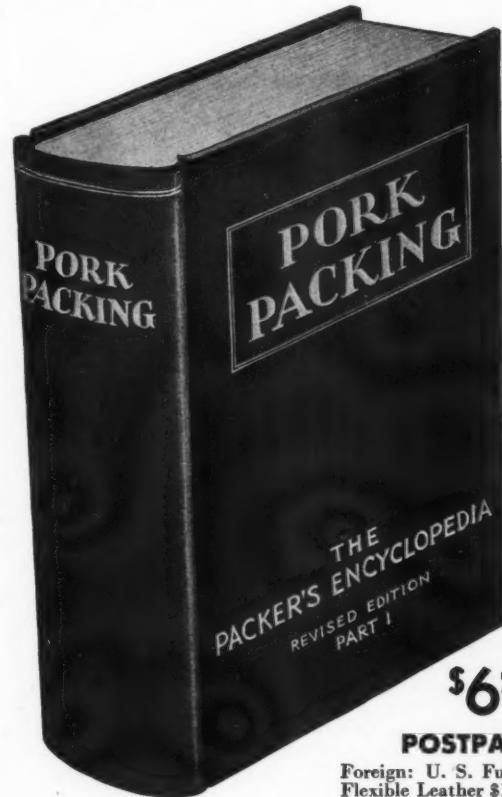
FAIRBANKS  *Scales*
PREFERRED THE WORLD OVER

Page 20



THE ANSWER TO YOUR Pork Packing Problems

will be found in this 360-page book. It is filled from cover to cover with practical ways of overcoming difficulties encountered in day-to-day operation of the pork packing division of the meat plant. Special emphasis has been placed on figuring of tests and 100 pages of tables showing results are included. "Pork Packing" explains how you can apply the results to your operations. Savings in better, more efficient operation which can be effected when the lessons contained in this volume are applied will pay for the cost of the book many times over.



\$6.25

POSTPAID

Foreign: U. S. Funds
Flexible Leather \$1.00
extra

Here are the subjects that are discussed: Buying—Killing—Handling Fancy Meats—Chilling and Refrigeration—Cutting—Trimming—Cutting Tests—Making and Converting Pork Cuts—Lard Manufacture—Provision Trading Rules—Curing Pork Meats—Soaking and Smoking—Packing Fancy Meats—Sausage and Cooked Meats—Rendering Inedible Products—Labor and Cost Distribution—and Merchandising. Every phase of Pork Packing within the covers of one book!

Order Now! Book Department

THE NATIONAL PROVISIONER
407 South Dearborn Street, Chicago, Illinois

The National Provisioner

A Page for the

★ SAUSAGE Manufacturer

Cereal in SAUSAGE

Survey of State Laws and Regulations

AS STATE laws governing use of cereal in sausage vary widely through the 48 states, sausage manufacturers and packers operating in intrastate business frequently seek information on regulations imposed by individual states.

A survey of state laws and regulations made by the Institute of American Meat Packers shows that use of cereal in sausage in general is prohibited by five states. Three of these states, however, allow cereal to be used in certain classes of sausage, provided these products are labeled in accordance with state regulations.

Various State Requirements

Letters were addressed by the Institute to state officials requesting copies of laws and regulations affecting sausage. A tabulation was made from the data received in response to these requests. Each state was classified on the basis of definite provisions in the state's codes or as a result of information provided by state officials. No attempt was made to list municipal regulations, although some cities have ordinances governing use of cereal.

Pennsylvania has for a long period of years prohibited the use of cereal in any sausage product. Michigan prohibits the use of cereal in grade 1 sausage, but allows 2 per cent of cereal to be used in grade 2 sausage. Mississippi permits cereal to be used in limited amounts in bologna, provided each casing is marked "Bologna style sausage" and the percentage of cereal added is shown.

Oklahoma prohibits use of cereal in sausage except in a product known as "cereal sausage." Cereal sausage is defined as "sausage containing not more than 2 per cent of cereal and no greater percentage of water than is normal to the meat." This product must be labeled "cereal sausage."

While no definite provision prohibiting the use of cereal in sausage was found in the food codes of North Carolina, a letter received by the Institute from the North Carolina State Depart-

ment of Agriculture stated that the use of cereal there is prohibited.

General Regulations

In addition to the five states prohibiting the use of cereal in sausage, seven states have general regulations that "a food is deemed adulterated if any substance has been substituted wholly or in part for the article." Interpretation and enforcement of this clause naturally will vary somewhat with the state involved. A definite classification either of prohibition of the use of cereal or permitted use of cereal, therefore, cannot be made in connection with these seven states—Florida, Idaho, Missouri, South Carolina, Tennessee, Texas and West Virginia.

Where Cereal Is Permitted

Eighteen states limit the amount of cereal permitted in sausage to 2 per cent. Nine of these require that sausage containing cereal must be suitably labeled, and two states require the display of cards indicating the handling of sausage with cereal in establishments offering such products for sale.

While limiting the amount of cereal to 2 per cent for sausage products in general, North Dakota permits 3 per cent of cereal in frankfurters, bologna and Vienna style sausage.

In addition to limiting the amount of cereal used in sausage to 2 per cent the state of Kentucky, through an interpretation of its codes, holds that products containing more than 2 per cent cereal and added water and/or packaged in casings artificially colored must be branded "Imitation."

States limiting the amount of cereal to 2 per cent, together with explanatory notes, are listed as follows:

Alabama.

Colorado (must be labeled "Cereal added").

Georgia.

Kentucky (must be labeled "Cereal added").

Louisiana.

Massachusetts.

Michigan (in grade 2).

Minnesota (must be labeled "Cereal added").

Montana.

Nebraska.

Nevada.

North Dakota (must be labeled "Cereal added"; 3 per cent allowed in frankfurters, bologna and Vienna style).

Ohio (must display card in establishment handling).

Oklahoma (in "cereal sausage" only).

Oregon (must be labeled "Cereal added").

South Dakota (sign in manufacturer's and dealer's store).

Virginia (must be labeled to show cereal content).

Washington (labeled "Cereal added").

Larger Amount Permitted

Two states, Connecticut and Utah, have codes limiting the amount of cereal to be used in sausage to 3½ per cent. Connecticut requires that products containing cereal must be labeled "Cereal added."

Ten states limit the amount of cereal permissible to 3½ per cent through regulations or interpretations indicating the imposition of standards prescribed by the U. S. Department of Agriculture. Regulations issued by the U. S. Bureau of Animal Industry limit amount of cereal permissible to 3½ per cent and require a plain indication on the label that cereal has been added. The states having definite laws prescribing that the B. A. I.'s limitation of 3½ per cent must be followed are: Arizona, California, Illinois, New Hampshire, New Jersey and Vermont.

States of Delaware, Iowa, Maine and Maryland have informed the Institute that the standards prescribed by the U. S. Department of Agriculture are enforced in these states.

One state, Wisconsin, limits permissible content of cereal in sausage to 4 per cent. State regulations prescribe, however, that sausage containing cereal must be labeled "Sausage with cereal."

No restrictions as to the amount of cereal permissible appear to have been established by Arkansas, Indiana, Kansas, New Mexico, New York, Rhode Island or Wyoming. Three of these states—Indiana, Kansas and New York—require labeling of sausage to indicate the cereal content.

DOLLING UP SAUSAGE

Colored string for tying large sausages is becoming popular as a means of increasing eye appeal. A bow of colored transparent paper is also being used by other packers for this purpose. A third method of adding attractiveness to large unwrapped sausages is by means of a parchment band in colors.

Watch Classified page for bargains in equipment.

All meats contain water

39½%
water

32·7%
water

*That's why ordinary wrappers
cannot give complete
protection*

When a wrapper on meat starts to give way, there's usually a good reason. It's because the moisture in the meat has come to the surface and has worked through the fibres of the wrapper. Then the sheet tears, and leaks start. Protection stops! But this doesn't happen with Patapar.

Patapar is one wrapper that is safe. It is both *insoluble* and *grease-proof*. It keeps its strength when wet and gives full protection to your meats. So, before you try to get along with a substitute wrapper, why not look into Patapar? Tell us what your product is and we will send you samples and prices.

Patapar

THE POPULAR NAME FOR PATERSON VEGETABLE PARCHMENT

Paterson Parchment Paper Company, Bristol, Pennsylvania

SALES BRANCHES: 120 Broadway, New York; 111 West Washington Street, Chicago; 340 Bryant Street, San Francisco

PROVISIONS AND LARD ★

WEEKLY MARKET REVIEW

HOG products market the past week continued under the influence of comparatively heavy hog marketings and declining live prices. This with a further less satisfactory corn-hog ratio served to bring about not only hedge selling, but liquidation on a liberal scale in lard, and unquestionably some short selling. Indications that heavy marketings are still in prospect increased professional bearishness in provisions.

Notwithstanding unsatisfactory news pricewise the market continued to experience a good class of commission house buying on a scale down, which with profit taking made for an orderly decline.

During the week lard prices dropped about $\frac{1}{4}$ c per pound. Hogs were off a greater amount and the market appeared to be paying little attention to the demand situation. However, cash lard demand was on a satisfactory scale and was important in view of lightweight hogs now being received and of future hog shortage. The large long interest in the futures market predicated upon the long pull proposition did not appear to have been disturbed by the week's developments.

Receipts of hogs at Western packing points last week totaled 362,800 head, compared with 319,000 head the previous week and 229,200 head the same week last year. Receipts this week promise to run even heavier, unless the movement subsides the latter half of the week. As a result it was not surprising that packers were inclined to back away to some extent.

Hog Market Weak on Large Supplies

Average weight of hogs received at Chicago last week was 226 lbs. compared with 236 lbs. the previous week, 253 lbs. a year ago and 227 lbs. two years ago. Average price of hogs at Chicago at the outset of this week was 9.60c against 9.75c the previous week, 9.90c a year ago, 5.50c two years ago and 4.25c three years ago. By midweek the average price dropped to 9.45c. Top price at Chicago at mid-week reached 9.85c rallying to 9.90c and compared with 10.25c the previous week and the season's high point of 12.05c.

Production of lard in August was officially placed at 64,000,000 lbs. and 41,000,000 lbs. the same time last year making production January to the end of August 631,000,000 lbs. against 448,000,000 lbs. the same time last year.

Lard Consumption High

Consumption of lard in August was 68,000,000 lbs. against 53,000,000 lbs. the same time last year; making consumption January through August

some 498,000,000 lbs. against 435,000,000 lbs. the same time a year ago.

Lard exports January through August totaled 74,621,000 lbs. compared with 77,153,000 lbs. the same time in 1935.

The larger lard production this year was not surprising and was apparent in view of heavier hog marketings but the increase in lard consumption was a little surprising, and was possibly partly at the expense of shortening. The export situation has not changed materially, except for such advantage as may result from the latest monetary agreements between the United States and leading European nations.

PORK—Demand was fair and market was steady at New York the past week with mess quoted at \$31.00 per barrel, family \$23.00 per barrel and fat backs \$22.25@\$24.00 per barrel.

LARD—Demand was fair at New York but market was easy. Prime Western was quoted at 11.75@11.85c, middle Western 11.65@11.75c, New York City

tierces 11½c, tubs 11½@12c, refined Continent 12c, South America 12½c, Brazil kegs 12½c, compound in car lots 12c, smaller lots 12½c.

(See page 32 for later markets.)

At Chicago regular lard in round lots was quoted at December price, loose lard at 42½c under December and leaf lard at 75c under December.

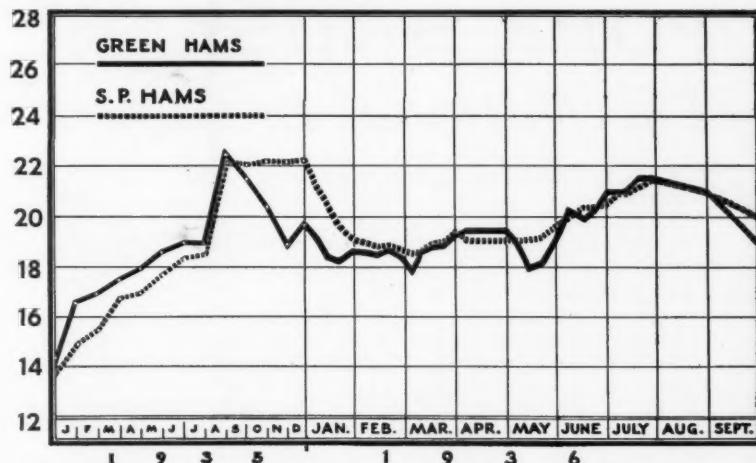
BEEF—Demand was moderate at New York and prices were lowered \$1.00 this week to \$17.00@\$18.00 per barrel.

BRITAIN PLANS MEAT DUTY

The British government has committed itself to impose a moderate duty on the principal imported meats, with preference for Empire supplies, and to pay livestock producers a more generous subsidy on at least the higher grades of meat animals produced in the United Kingdom, according to a report by the U. S. Bureau of Agricultural

GREEN HAMS & S. P. HAMS

CENTS PER LB. (12-14 lb. av.)



Green ham prices have been on the decline during the past two months, influenced in large measure by heavy hog runs and the outlook for relatively large supplies in the near future. Pickled hams moving into consumption at this time are from higher costing hogs and, while commanding prices above the green product, the level is none too favorable in the light of costs.

Some improvement in the export outlet for hams is looked for, and there has been talk in the trade of establishing freezing levels for current production. Considerable shortage is apparent in the supply of medium and heavy weight hams, and it appears that once again the trade must be educated to the light ham. This may call for another problem of education in later months, when the supply of light hogs is cleaned up and heavier, well-fed butchers are furnishing higher costing heavier and fatter hams.

Trend of prices as shown on the chart for 1935 and 1936 to date indicates a rather narrow spread between green and cured product much of the time, and at certain points this spread is either in reverse or lacking entirely.



Luxury Loaf

Liver Loaf

Chicken Loaf

Souse Loaf

Pullman loaves or small hams produced in sizes 02L-E, 1-0-E, 02S-E, or 02G-E, may be inserted into 4½-inch High Stretch Casings by using our new Stuffer No. 2. Ask for particulars.

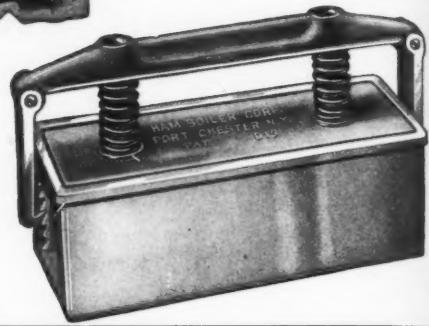
Stuffer

Made of Stainless Steel with Cast Aluminum Base

Manufactured in two sizes.
No. 1 for 3¾" casing
No. 2 for 4½" casing



Adelmann Stuffer shown enables placing of a Viskin, or other type cellulose casing, around a loaf after cooking. Better keeping-qualities, improved appearance, and permanent identification assured. Casing adheres to surface of loaf preventing mold or slime between wrapper and contents.



HAM BOILER CORPORATION

OFFICE AND FACTORY: PORT CHESTER, N. Y.

CHICAGO OFFICE: 332 S. MICHIGAN AVE.

EUROPEAN REPRESENTATIVES: R. W. Bollans & Co., 8 Stanley St., Liverpool & 12 Bow Lane, London—AUSTRALIAN AND NEW ZEALAND REPRESENTATIVES: Gollin & Co., Pty. Ltd., Offices in Principal Cities—CANADIAN REPRESENTATIVE: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto.

PORK SAUSAGE

The National Breakfast

These cool mornings increase your appetite for a good breakfast.

If you live in the Democratic deep south, ask for highly flavored southern seasoning for Pork Sausage (Pork "S").

If you live in the cool north, ask for the mild flavored rich Pork Sausage Seasoning (Pork "C").

If you live with the "Kentucky Colonel" family, "Old Kentucky" High Seasoning Style will suit you.

The Griffith Laboratories prepare, sterilize and ship the best.

If you desire no sage, ask for - - - Pork "B"

If you desire mild sage, ask for - - Pork "C"

If you desire strong sage, ask for - Pork "S"



Your National
Breakfast
is now ready.

Dry Soluble Seasoning

It is no hardship for us to pack in one-pound bags, or any suitable size package to season the block you make. Write us a letter, tell us the size block and ask us to pack Pork Sausage Seasoning to suit your needs.

DRY SOLUBLE SEASONINGS are made by selecting the finest whole spices, and the extractions are carefully made.

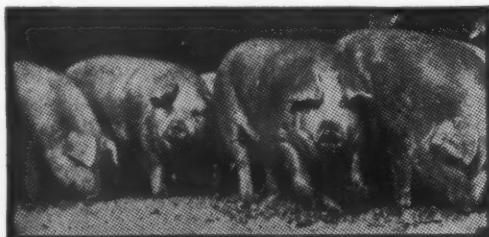
LIQUID SPICES are just as carefully made and as economically used.

YOU CAN CHOOSE YOUR STYLE
LET'S GO—TIMES ARE IMPROVING!

THE GRIFFITH LABORATORIES

1415-31 West 37th Street, Chicago, Illinois

Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario



Economics. This action will probably be accompanied by a liberalization of import quotas. It is not likely to be taken before January 1, 1937 (but possibly as early as November 7, 1936, in the case of beef), owing to treaty obligations which have not yet expired. A plan is now being considered under which an import duty would be imposed on cured pork, quantitative restrictions relaxed and a subsidy granted to producers.

LARD EXPORTS

Exports of lard, neutral lard and other cooking fats, August, 1936:

	Lard, lbs.	Other cooking fats, lbs.	Neutral lard, lbs.
Belgium	191,951	16,928
Denmark	5,500
Germany	93,225	2,200
United Kingdom	3,075,261	100
Canada	341,606	135
Honduras	36,544	148
Panama	23,320	34,707
Mexico	104,359	25,657	10,536
Bermuda	10	5,478
Jamaica	4,483	1,986
Cuba	1,931,087	11,701
Dom. Republic	24,890
Neth. West Indies	4,950	3,744
Bol. Republ. of	32,580
Argentina	23,667
Colombia	145,000	406
Venezuela	3,050	3,674
Japan	3,480
Philippine Is.	10,400
Un. of So. Africa	12,800	2,896
Irish Free State	10,531
Netherlands	22,656
Sweden	7,557
Peru	6,362
Others	13,959	18,028
Total	6,044,685	148,405	74,570
Value	\$733,155	\$18,279	\$9,708

Hog Cut-Out Results

CONSIDERABLE weakness was apparent in the price of live hogs and of green product during the current week when compared with the previous period. In spite of sharp declines in hog prices green product dropped still more rapidly and hogs of a grade that had cut at a small profit a week ago showed a loss this week. This was contributed to by the poorer yields of hogs now being marketed.

Better grade hogs averaging above 200 lbs. brought best prices as these were in relatively small supply, bulk of the runs consisting of light lights and pigs. Shortage of grain feed and approach of cold weather with fields pretty well cleaned up has brought a flood of light unfinished hogs to market. This is expected to be at the expense of runs later on.

Very few butcher hogs averaging above 200 lbs. showed up on the Chicago market during the week and commanded good prices, but in general the market was weak. Bulk of well-finished hogs weighing 190 to 250 lbs. moved at \$9.55@9.75 with many loads of 170 to 180 lb. offerings at \$9.25@9.40.

Very careful yield checks on hogs being slaughtered should be made as the general average is slightly lower than normal for this season of the year and it is quite probable that yield tests on close averages would show still less satisfactory results.

CURED PORK PRICES

Prices at Chicago, September, 1936, as reported by U. S. Bureau of Agricultural Economics:

	Sept., 1936.	Aug., 1936.	Sept., 1935.
Hams, smoked, reg. No. 1—			
8-10 lbs. av.	25.62	26.84	28.18
10-12 lbs. av.	25.68	26.81	28.12
12-14 lbs. av.	25.70	26.44	27.50
14-16 lbs. av.	25.57	26.18	27.19
Hams, smoked, reg. No. 2—			
8-10 lbs. av.	23.92	25.66	26.44
10-12 lbs. av.	23.57	25.41	26.47
12-14 lbs. av.	23.60	25.18	26.47
14-16 lbs. av.	23.55	25.18	26.47
Hams, smoked, skinned, No. 1—			
16-18 lbs. av.	26.00	27.12	28.12
18-20 lbs. av.	25.30	26.53	26.12
Hams, smoked, skinned, No 2—			
16-18 lbs. av.	24.05	25.09	27.44
18-20 lbs. av.	23.20	24.66	24.56
Bacon, smoked, No. 1 dry cure—			
6-8 lbs. av.	28.72	29.75	34.94
8-10 lbs. av.	28.17	28.94	33.47
Bacon, smoked, No. 1 S. P. cure—			
8-10 lbs. av.	24.95	26.38	31.69
10-12 lbs. av.	24.10	25.41	31.34
Picnics, smoked,			
4-8 lbs. av.	18.50	18.88	20.88
Backs, dry salt,			
12-14 lbs. av.	12.15	12.73	17.05
Lard:			
Refined, h. w. tubs.	12.48	12.81	16.97
Substitutes	12.80	12.69	13.16
Refined, 1 lb. cartons.	12.92	13.19	17.47

Watch the "Classified" page for good men.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive	Per cent live wt.	Price per lb.	Value per cwt. alive	Per cent live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.—									
Regular hams.....	14.00	17.3	\$ 2.42	13.70	17.9	\$ 2.45	13.30	18.5	\$ 2.46
Picnics.....	5.60	12.9	.72	5.30	12.6	.67	5.00	11.9	.60
Boston butts.....	4.00	16.9	.68	4.00	16.9	.68	4.00	16.9	.68
Loins (blade in).....	9.80	16.8	1.65	9.50	16.5	1.57	9.00	15.9	1.43
Bellies, S. P.	11.00	17.3	1.90	8.70	17.3	1.51	3.50	17.2	.60
Bellies, D. S.	3.00	14.4	.43	9.00	14.0	1.26
Fat backs.....	2.00	8.5	.17	4.00	9.1	.36	5.00	10.0	.50
Plates and jowls.....	2.50	9.3	.23	2.50	9.3	.23	3.00	9.3	.28
Raw leaf.....	2.00	10.3	.21	2.10	10.3	.21	2.00	10.3	.21
P. S. lard, rend, wt.	10.60	11.0	1.17	10.40	11.0	1.14	10.50	11.0	1.16
Spareribs.....	1.50	11.6	.17	1.50	11.6	.17	1.50	11.6	.17
Trimmings.....	3.00	10.8	.32	2.80	10.8	.30	2.70	10.8	.29
Feet, tails, neckbones.....	2.0008	2.0008	2.0008
Offal and misc.414141
TOTAL YIELD AND VALUE.....	68.00		\$10.13		69.50		\$10.21		\$10.13
Cost of hogs per cwt.....		\$ 9.70			\$ 9.90			\$ 9.87	
Condemnation loss.....		.05			.05			.05	
Handling & overhead.....		.51			.45			.43	
TOTAL COST PER CWT ALIVE..		\$10.26			\$10.40			\$10.35	
TOTAL VALUE		10.13			10.21			10.13	
Loss per cwt.....		.13			.19			.22	
Loss per hog.....		.26			.46			.67	

Week ending October 24, 1936

Page 25

PORK SAUSAGE

"finer tasting in natural casings"

Sheep Casings
Hog Casings

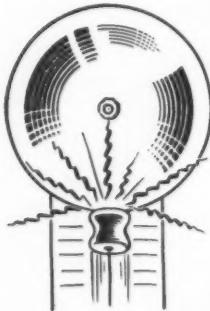
AMPLE STOCKS
READY FOR
IMMEDIATE
SHIPMENT

EVERY year pork sausage in links continues to pile up greater and greater sales volume over bulk product. This is an overwhelming indication of the finer product that NATURAL CASINGS help to produce, in pork sausage as well as all other sausage types.

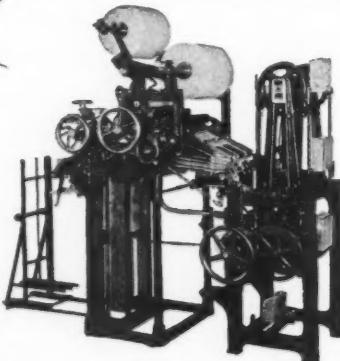
AND for the finest of pork sausage, use SALZMAN Casings. High in quality, uniformly graded and selected. Choose SALZMAN for your source of casing supply—for dependability, economy and satisfaction!

SALZMAN CASINGS CORPORATION

4021 S. NORMAL AVE., CHICAGO, ILLINOIS



PETERS RINGS THE BELL with Lower Packaging Costs



When it comes to lower costs, speedier production of packages, and finer looking cartons, PETERS Packaging Equipment delivers the goods! Units for forming and lining cartons, also for folding and closing after filling. Junior and Senior models. Ask PETERS to survey your plant for great savings. Write!

PETERS
MACHINERY CO.
4700 Ravenswood Ave., Chicago

PETERS Senior Forming and Lining Machine with Automatic Feed. Handles 55-60 cartons per minute, with no operator required. Other Peters Machines are equally efficient, giving corresponding savings.



The name "STANGE" or the trademark "Peacock Brand" is your guarantee of perfect satisfaction in meat packer and sausage manufacturers' specialties. Made according to tried and tested formulas, these products offer advantages that no other product can equal. To give your sausage and specialties a guarantee of quality, use these products with a guarantee of quality.

Dry Essence of Natural Spices — Individual or blended
Peacock Brand Certified Casing Colors

Premier Curing Salt
Baysteen
Sani Close
Meat Branding Inks—
Violet and Brown

WM. J. STANGE COMPANY
2536-40 W. Monroe St., Chicago
Western Branch, 923 E. 3rd St., Los Angeles

PORK PRODUCTS EXPORTS

	Week ended Oct. 17, 1936.	Week ended Oct. 19, 1935.	Nov. 1, 1936.
--	---------------------------	---------------------------	---------------

PORK.	To	bbis.	bbis.	bbis.
United Kingdom	209	877
Continent	160	165
St. and Ctl. America	100	8
West Indies	1,246	1,246

BACON AND HAM.	M lbs.	M lbs.	M lbs.
United Kingdom	71	675	75,515
Continent	1,117
St. and Ctl. America	2,883
West Indies	2	3	103
Other Countries	76	675	75,881

LARD.	M lbs.	M lbs.	M lbs.
United Kingdom	251	496	82,869
Continent	76	7,490
St. and Ctl. America	116	3
West Indies	1,117
Other Countries	443	496	94,672

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Hams, M lbs.	Lard, M lbs.
New York	74	104
New Orleans	114
Montreal	223
Halifax	2	2
Total week	76	443
Previous week	591	1,398
2 weeks ago	745	1,855
Cor. week 1935	675	486

SUMMARY NOVEMBER 1, 1935 TO OCT. 17, 1936.

1935 to 1936.	1934 to 1935.	De-
1936.	1935.	Increase.

Pork, M lbs.	249	368
Bacon and Hams	75,881	103,268
M lbs.	75,881	103,268	27
Lard, M lbs.	95,735	1

MEAT IMPORTS AT NEW YORK

For week ended October 16, 1936:

Point of origin.	Commodity.	Amount Lbs.
Argentina—Canned corned beef	329,184
—Canned roast beef	25,200
—D. S. pork bellies	45,490
—S. P. hams	29,467
—Smoked sausage	11,023
Canada—Fresh pork cuts	18,415
—Smoked bacon	5,270
—Smoked sausage	1,902
—S. P. hams	3,000
—Smoked pork shoulders	8,993
—Fresh beef cuts	1,936
Denmark—Cooked ham (tins)	111,156
—Luncheon meat (tins)	3,448
England—Cooked sausage (tins)	360
France—Liverpastes	551
Germany—Smoked sausage	496
Holland—Smoked ham	1,462
Hungary—Cooked hams (tins)	46,290
Italy—Smoked sausage	6,942
Lithuania—Fresh pork bellies	26,480
—Fresh picnics	5,200
Poland—Cooked hams (tins)	91,063
—Smoked sausage	1,076
—Smoked bacon	4,550

AUGUST MEAT EXPORTS

Meat exports during August, 1936:

Quantity. lbs.	Value.
Pork, fresh or frozen:
Carcasses	776 \$ 169
Loin and other cuts	168,848 27,153
Hams and shoulders, cured.	3,642,512 797,412
Bacon	510,370 88,011
Cumberlands and Wiltshires
Other cured pork	1,333,905 146,317
Sausage, not canned	111,953 24,486

Beef and veal:
Fresh or frozen	307,481 49,535
Pickled or cured	1,368,621 101,620
Mutton and lamb	34,259 7,037
Sausage ingredients, cured	139,015 11,717
Fresh, frozen or cured:
Kidneys	622,338 79,074
Livers	189,000 24,569
Tongues	276,278 41,842
Poultry and game, fresh	89,593 21,241
Total	8,800,763 \$1,420,183

Week ending October 24, 1936

CHICAGO PROVISION MARKETS

Reported by The National Provisioner Daily Market Service

FUTURE PRICES

SATURDAY, OCTOBER 17, 1936.

Open.	High.	Low.	Close.
-------	-------	------	--------

LARD—	Oct. 11.52½	11.62½	11.52½
Dec. 11.65	11.65	11.62½	8-10
Jan. 11.65	11.65	11.62½	10-12
Mar. 11.92½	11.92½	11.92½	12-14
May 12.12½	12.15	12.12½	14-16
July 12.32½	12.35	12.32½	10-16

CLEAR BELLIES—	Dec. 14.37½	14.52½	14.37½
Jan. 14.52½	14.52½	14.37½	16-18

MONDAY, OCTOBER 19, 1936.

LARD—	Oct. 11.45	11.62½	11.50	11.45ax
Dec. 11.62½	11.62½	11.60	11.62½ax	
Jan. 11.65	11.65	11.60	11.60	
Mar. 11.92½	11.92½	11.80	11.80b	
May 12.12½	12.12½	12.00	12.00b	
July 12.25	12.25	12.20	12.20	

TUESDAY, OCTOBER 20, 1936.

LARD—	Oct. 11.40	11.40	11.37½	11.37½ax
Dec. 11.42½	11.47½	11.40	11.45	
Jan. 11.57½	11.57½	11.52½	11.52½b	
Mar. 11.75	11.75	11.72½	11.72½ax	
May 11.95	11.95	11.90	11.92½	
July 12.07½	12.10	12.07½	12.10b	

CLEAR BELLIES—	Dec. 14.35	14.40	14.35	14.40
Jan. 14.50	14.50	14.47½	14.47½ax	

WEDNESDAY, OCTOBER 21, 1936.

LARD—	Oct. 11.30	11.32½	11.30	11.32½b
Dec. 11.40-37½	11.40	11.37½	11.40	
Jan. 11.50	11.50	11.47½	11.50b	
Mar. 11.75	11.75	11.72½	11.72½b	
May 11.90-87½	11.92½	11.87½	11.92½b	
July 12.10	12.10	12.07½	12.07½b	

CLEAR BELLIES—	Dec. 14.50	14.50	14.50	14.50b
Jan. 14.50	14.50	14.60	14.60b	

THURSDAY, OCTOBER 22, 1936.

LARD—	Oct. 11.37½	11.40	11.37½	11.40b
Dec. 11.47½	11.55	11.45	11.55	
Jan. 11.52½	11.65	11.52½	11.65b	
Mar. 11.73½	11.82½	11.72½	11.82½b	
May 11.92½	12.05	11.90	12.05	
July 12.07½	12.17½	12.07½	12.17½	

CLEAR BELLIES—	Dec. 14.50	14.50	14.50n	14.50
Jan. 14.62½	14.62½	14.62½	14-16	

FRIDAY, OCTOBER 23, 1936.

LARD—	Oct. 11.45	11.45	11.42½	11.45b
Dec. 11.47½	11.50	11.47½	11.47½b	
Jan. 11.60	11.60	11.57½	11.60a	
Mar. 11.77½	11.95	11.92½	11.77½ax	
May 11.92½	11.95	11.92½	11.95b	
July 12.15	12.15	12.15ax	12.15ax	

CLEAR BELLIES—	Dec. 14.50	14.50	14.50ax	14.50
Jan. 14.60	14.60	14.60ax	14.60ax	

Key: ax, asked; b, bid; n, nominal; —, split.

CANNED MEAT EXPORTS

Canned meat exports in August, 1936:

Exports	Quantity. lbs.	Value.
Canned beef	113,843	\$ 37,205
Canned pork	442,976	158,687
Canned sausage	112,382	31,335
Other canned meats	251,545	37,026
Total	920,746	\$264,253
To insular possessions	782,941

CASH PRICES

Based on actual carlot trading Thursday, October 22, 1936.

REGULAR HAMS.

Green.	*S.P.
8-10	17 19½
10-12	17 19½
12-14	17 20½
14-16	17 21
16-18	17 20
18-20	17 18½
20-22	16½ 17
22-24	15½ 16½
24-26	15½ 15½
25-30	15½ 15
30- and up	15 14½

BOILING HAMS.

Green.	*S.P.
8-10	18½ 19½
10-12	18½ 19½
12-14	18½ 19½
14-16	18½ 19½
16-18	18½ 19½
18-20	18½ 19½
20-22	18½ 19½
22-24	18½ 19½
24-26	18½ 19½
25-30	18½ 19½
30- and up	18½ 19½

SKINNED HAMS.

Green.	*S.P.
4- 6	13 13½
6- 8	12½ 13½
8-10	12½ 13½
10-12	12½ 13½
12-14	12½ 13½
14-16	12½ 13½
16-18	12½ 13½
18-20	12½ 13½
20-22	12½ 13½
22-24	12½ 13½
24-26	12½ 13½
25-30	12½ 13½
30- and up	12½ 13½

PICNICS.

Green.	*S.P.
4- 6	13 13½
6- 8	12½ 13½
8-10	12½ 13½
10-12	12½ 13½
12-14	12½ 13½
14-16	12½ 13½
16-18	12½ 13½
18-20	12½ 13½
20-22	12½ 13½
22-24	12½ 13½
24-26	12½ 13½
25-30	12½ 13½
30- and up	12½ 13½

BELLIES.

Clear.	Rib.
6- 8	15½ 17½
8-10	15½ 17½
10-12	15½ 17½
12-14	15½ 17½
14-16	15½ 17½
16-18	15½ 17½
18-20	15½ 17½
20-22	15½ 17½
22-24	15½ 17½
24-26	15½ 17½
25-30	15½ 17½
30- and up	15½ 17½

D. S. FAT BACKS.

6- 8	9½
8-10	10
10-12	10½
12-14	10½
14-16	11½
16-18	12½
18-20	13½
20-22	13½

OTHER D. S. MEATS.

Extra Short Clears	35-45	14½ n
Extra Short Ribs	35-45	14½ n
Regular Plates	6- 8	11
Clear Plates	4- 6	10½
Jowl Butts	10½
Green Square Jowls	13
Green Rough Jowls	11

LARD.

Prime Steam, cash	11.47½b
Prime Steam, loose	11.10b
Refined, boxed, N. Y.—Export	unquoted
Neutral, in tierces	12.25n
Raw Leaf	10.50n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended October 17, 1936:

Week Oct. 17. Previous week. Same week.

Cured meats, lbs. 16,066,000 17,273,000 16,742,000

Fresh meats, lbs. 47,514,000 51,075,000 49,162,000

Lard, lbs. 2,235,000 2,348,000 1,815,000



The New FRENCH COOKER

Interests You Because
IT OUTLASTS OTHER TYPES
REDUCES ODORS
COOKS QUICKLY,
EFFICIENTLY

OPERATES MORE EASILY
IS STURDILY BUILT

We invite your inquiries

The French Oil Mill
Machinery Company

Piqua Ohio

CASING EXPORTS AND IMPORTS

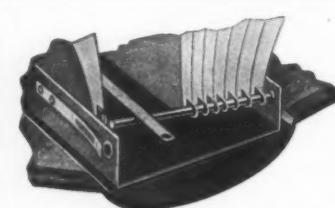
Foreign trade in casings during
August, 1936:

EXPORTS.

	Hog. lbs.	Beef. lbs.	Other. lbs.
Austria	4,595	42,856	160
Belgium	4,595	89,310	...
Denmark	...	60,696	...
France	4,840	52,024	360
Germany	82,731	419,127	55
Italy	...	346,180	...
Netherlands	34,236	110,121	2,480
Norway	...	30,241	88
Poland and Danzig	25,924	144,982	...
Sweden	...	135,475	1,652
Switzerland	...	29,375	...
United Kingdom	359,331	30,885	13,649
Canada	7,910	7,102	29,127
Panama	163	52,296	...
Newf. and Labrador	...	10,000	...
Cuba	7,888	2,052	...
Australia	167,660	...	3,993
New Zealand	29,086	...	6,060
Union of So. Africa	3,505
Others	971	4,484	1,071
Total	720,952	1,611,332	61,647
Value	\$361,165	\$110,938	\$32,440

IMPORTS.

	Sheep, lamb, and goat, lbs.	Others, lbs.
Germany	14,366	18,068
Netherlands	...	9,859
Sweden	11,188	...
United Kingdom
Canada	11,464	272,821
Argentina	43,113	226,946
Uruguay	...	98,972
British India	7,678	...
China	18,881	58,741
Iraq	27,285	...
Japan	...	4,330
Iran	3,457	...
Australia	63,530	2,480
New Zealand	31,768	...
Algeria	6,715	...
Morocco	17,131	...
Others	2,703	960
Total	239,959	603,206
Value	\$260,860	\$123,765



No key, nothing to unscrew. Just slip them in place and they stay there until you want to take them out, and that is just as easy.

THE NATIONAL PROVISIONER

Solvent Extraction Systems

Designed • Built • Operated

E. W. McCULLOUGH, Consulting Engineer
3924 North Jersey Street, Indianapolis

GEO. H. JACKLE

Broker

Tankage, Blood, Bones, Cracklings, Bonemeal,
Hoof and Horn Meal

Chrysler Bldg., 405 Lexington Ave., New York City

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex. vessel Atlantic ports;
Oct.-Nov. 1936
Ammonium sulphate, double bags, per 100 lbs. f.o.s. New York	...	nominal	...
Blood, dried, 16%, per unit
Fish scrap, dried, 11% ammonia, 10% B. P. L. fish factory	...	@ 3.75	...
Fish meal, foreign, 11½% ammonia, 10% B. P. L. c. i. f.	...	3.25 & 10c	...
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories
Soda nitrate, per net ton: bulk, Oct. 1936 to Dec. 1937, inclusive	...	2.25 & 50c	...
in 200-lb. bags	...	25.50	...
in 100-lb. bags	...	26.80	...
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	...	27.50	...
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk	...	3.50 & 10c	...
Superphosphate, bulk, f.o.b. Balti- more, per ton, 16% flat	...	3.35 & 10c	...

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c. i. f.
Bone meal, raw, 4½ and 50 bags, per ton, c. i. f.
Superphosphate, bulk, f.o.b. Balti- more, per ton, 16% flat

Dry Rendered Tankage.

50% unground	...	75c	...
60% ground	...	@ 80c	...

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to October 23, 1936, show exports from that country were as follows: To the United Kingdom, 134,483 quarters; to the Continent, 3,104. Last week to the United Kingdom 102,228 quarters; to the Continent, 12,000.

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, October 21, 1936.

Dried blood is held at \$3.75 per unit, f.o.b. New York, with practically no buying interest and stocks are beginning to accumulate. South American is offered at from \$3.40@3.50 per unit, c.i.f. Atlantic coast ports for November-December shipment from South America.

Demand for tankage has been light and very little trading has been done. Prices remain unchanged but there are no stocks on hand for sale around New York.

Dry rendered tankage is lower in price.

ANIMAL FATS EXPORTS

Exports of animal fats and oils, August, 1936:

	Quantity, lbs.	Value,
Oleo oil	626,507	\$ 55,421
Oleo stock	444,130	33,949
Oleo stearine	50,279	4,886
Other greases	609,893	37,812
Tallow, inedible	113,219	8,039
Oleomargarine	13,382	1,796
Natural lard	74,570	9,708
Cooking fats, not lard	148,405	18,279
Lard	6,044,065	733,155
Tallow, edible	60,200	6,338
Grease stearine	123,358	8,333
Neatsfoot oil	16,198	2,117
Gelatine	11,010	4,855
Oleic acid	15,715	1,667
Stearic acid	34,003	2,862

A COMPLETE VOLUME

of 26 issues of The National Provisioner can be easily kept for future reference to an item of trade information or some valuable trade statistics by putting them in our

NEW MULTIPLE BINDER

which is as simple as filing letters in the most ordinary file. The New Binder has the appearance of a regular bound book. The cover is of cloth board and the name is stamped in gold. The Binder makes a substantially-bound volume that will be a valuable part of your office equipment or a handsome addition to your library.

We want every subscriber of The National Provisioner to keep their copies from becoming lost or mutilated and are therefore offering you this New Multiple Binder at cost. Send us your name and address with \$1.50, plus 20c postage, and we will send the Binder.

Send your order today, to

407 South
Dearborn St.

Chicago, Ill.

TALLOWS AND GREASES ★

WEEKLY MARKET REVIEW

TALLOW—A fair volume of trade and a stronger market featured tallow the past week, extra selling at 6½c f.o.b., followed by sales at 6¾c f.o.b. and the turnover estimated at 750,000 lbs. Buyers were slow to follow the better tone but the absorption this week appears to have cleared the market somewhat and sellers were asking as much as ¾c over last sales levels.

Improvement in demand accounted for the better tone and prices moved up and maintained the gains. There was fair business in outside tallow at higher prices, which attracted some attention, and the undertone of the market continued very steady.

At New York special was quoted at 6½c nominal, extra 6¾c f.o.b. and edible at 8¾c.

On the New York Produce Exchange tallow futures moved up 25 to 40 points during the week, October selling at 6.60, December 6.70, January 6.80@7.00 and March at 7.45.

At Chicago, the market on tallow appeared closely sold up and offerings were limited. The undertone was firmer than the previous week with edible quoted at 8¾c, fancy 7½c@7½c, prime packer 7¾c, special at 7c and No. 1 at 6¾c.

There was no London tallow auction this week.

At Liverpool, Argentine beef tallow, October shipment, advanced 6d during the week being quoted at 24s 9d, while Australian good mixed at Liverpool was off 1s from a week ago at 23s 3d.

STEARINE—A rather weak situation featured the market at New York with sales at 9¾c followed by sales at 8¾c for oleo, a decline of about 1c on the week. The market appeared unsteady even at the low levels. At Chicago, the market was quiet and easier, with oleo quoted at 9c.

OLEO OIL—The market was quiet and barely steady at New York with extra quoted at 9½@11c, prime 9¾@10½c, and lower grades 8¾@9¾c.

At Chicago, the market was barely steady with extra quoted at 10½@10¾c.

(See page 32 for later markets.)

LARD OIL—The market was without particular change again this week with trade interest routine. At New York, No. 1 was quoted at 9¾c, No. 2 at 9¾c, extra 10¾c, extra No. 1 9¾c, prime 14½c, winter strained 11c.

NEATSFOOT OIL—The situation was unchanged from a week ago and demand was routine. At New York, cold test was quoted at 16c, extra 11c, extra No. 1 at 9¾c, pure 11½c and special 11c.

GREASES—A better tone featured

the market for greases at New York following the upturn in tallow. Demand was broader and prices registered gains of fully ¼c per pound or more. Business was reported in yellow and house at New York at 6½c while outside yellow and house was reported to have traded at 6½c. Pressure of offerings on the market appeared lighter and aided the upturn but in the main some improvement in demand was behind the advance. At New York, choice white was quoted at 8@8½c, A white 6¾@6½c, B white 6¾@6½c, yellow and house at 6½@6½c.

At Chicago, there was no pressure of grease offerings, the market was steady and closely sold up with choice white all hog quoted at 7½c, A white 7c, B white 6¾c, yellow 6½@6½c and brown at 6@6½c.

At Chicago, there was no pressure of grease offerings, the market was steady and closely sold up with choice white all hog quoted at 7½c, A white 7c, B white 6¾c, yellow 6½@6½c and brown at 6@6½c.

BY-PRODUCTS MARKETS

Chicago, October 22, 1936.

Blood.

Sales of blood at \$3.75 per unit ammonia, with some further buying interest at that price.

	Unit.	Ammonia.
Unground	\$	@3.75

Digester Feed Tankage Materials.

Market stronger, with fair volume of trading.

	10 to 12% ammonia	8 to 10% ammonia	Liquid stick
Unground	\$3.75@3.85 & 10c	\$3.85@3.90 & 10c	2.25

Packinghouse Feeds.

Demand fair. Prices unchanged.

	Carlots.	Per ton.
Digester tankage meat meal, 60%...\$	@55.00	
Meat and bone scraps, 50%.....	@50.00	
Steam bone meal, 65%, special feeding, per ton.....	@27.50	
Raw bone meal for feeding.....	@35.00	

Dry Rendered Tankage.

Some improvement in demand and prices firmer. South American high test last sales at 80c and low test 85@87½ & c.i.f.

	Hard pressed and exp. unground per unit protein	Soft, prsd. pork, ac. grease & quality, ton	Soft prsd. beef, ac. grease & quality, ton
	.75@ .80	@55.00	@40.00

Fertilizer Materials.

Ground fertilizer tankage, packer production, offered at quoted prices for January-March shipment.

	High grd. tankage, ground, 10@12% am.	Bone tankage, ungrd., low gr., per ton	Hoof meal
	\$ @ 3.50 & 10c	\$ @18.00	\$ @ 2.75

Gelatine and Glue Stocks.

Jaws, skulls and knuckles continue in good demand.

Calf trimmings	\$	@28.00
Pickled sheep trimmings	@20.00
Sinews, pizzles	20.00@22.00
Cattle jaws, skulls and knuckles	26.00@26.50
Hide trimmings	@16.00
Pig skin scraps and trim, per lb., l.c.l.	4% @	5c

Animal Hair.

Bids open for winter production of hog hair, either coil dried or processed. Summer take-off moving at about \$40.00 per ton.

Coil and field dried hog hair	2	@4c
Processed, black winter, per lb.	.6	@8c
Cattle switches, each*	.1%	@1%c

*According to count.

Horns, Bones and Hoofs.

Cattle hoofs \$30.00 per ton, Chicago basis.

	Per ton.
Horns, according to grade	\$45.00@75.00
Cattle hoofs	28.00@30.00
Junk bones	17.50@18.00
(Note—foregoing prices are for mixed carloads of unassorted materials indicated above.)	

Bone Meals (Fertilizer Grades).

Prices quoted Chicago and river points in used bags.

	Per ton.
Steam, ground, 3 & 50	\$18.00@19.00
Steam, ground, 2 & 27	@17.50

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, OCTOBER 17, 1936.

	High.	Low.	Close.
Oct.	6.60@6.80
Nov.	6.95	6.95	6.95@7.05
Dec.	7.05	7.05	7.10@7.25

MONDAY, OCTOBER 19, 1936.

	Oct.	Nov.	Dec.
Oct.	6.51@6.85
Nov.	6.65
Dec.	7.00	7.00	6.86@7.05

TUESDAY, OCTOBER 20, 1936.

	Oct.	Dec.
Oct.	6.75
Nov.	6.96@7.10
Dec.	7.35	7.35@7.44

WEDNESDAY, OCTOBER 21, 1936.

	Oct.	Nov.	Dec.
Oct.	6.85@6.95
Nov.	6.85
Dec.	7.05	7.05@7.10	

THURSDAY, OCTOBER 22, 1936.

	Oct.	Nov.	Dec.
Oct.	6.70@7.05
Nov.	6.85
Dec.	7.15	7.15@7.30	

FRIDAY, OCTOBER 23, 1936.

	Oct.	Nov.	Dec.
Oct.	7.00b
Nov.	7.10
Dec.	7.25	7.25@7.35	

Sales 10 lots.

*Nominal.

Week ending October 24, 1936

Page 29

COTTONSEED AND OIL USES

Developments which have widened the field of usefulness for cottonseed and its oil were reported and the need for further research emphasized by A. L. Ward, educational director, National Cottonseed Products Association, in a talk before the Southern Chemurgic Conference at La Fayette, La.

Cottonseed oil, said Mr. Ward, is by far the most valuable single product of the cottonseed, yielding the farmer about 53 cents of every dollar received for his seed. Its early use as a cooking fat led to intensive research in the refining, deodorizing and hydrogenation of oils.

He pointed out, however, that America does not yet have a full knowledge of the processes and uses of her cooking, baking and frying fats. Very little is known of the effect of shortening upon the leavening process; the correlation of flour quality and shortening effects; and many other problems, such as the importance of fats in the daily diet of a people.

Telling of the fats survey made in this country during the World War, Mr. Ward stated that compulsory measures were adopted to prevent waste in the use of fats. Cottonseed crushers and refiners were required to extract the greatest possible amount of edible oil. The use of shortening in bread was limited to two pounds of shortening per barrel of flour. There has been added evidence since the war of the importance of fats and oils but there is still much basic research to be done regarding the native supply of such fats and oils.

"We need to know far more about the metabolism of the simple fats that combine to make our cottonseed oil," said Mr. Ward. "A fuller knowledge of the simple fats may give important leads that will increase their use as foods. With more knowledge of the metabolism of the fats will come more efficient methods of processing and manufacturing food products.

"In the industrial field there is a need for research into the conversion of cottonseed oil into an unsaturated or quick-drying oil for paint. Our lack of domestic quick-drying oils is well-known. Along with the stimulation of production of tung and other oils, we may find that cottonseed oil offers desirable qualities for this purpose.

"Flour is now being produced on a commercial scale from cottonseed, under the trade name of Coflo. It should be pointed out that this is not merely a sifted cottonseed meal but a flour made from cottonseed, resulting in a distinctly new food product, rich in Vitamin B, analyzing 50 per cent protein, 6 per cent ash, 7.5 per cent fat, 2.1 per cent crude fiber and free from starch.

"The vitamin B content of this flour is, approximately, 50 per cent of the vitamin B content of good yeast. It also contains a relatively large amount of vitamin G. . . . It is clear that research to determine the pellagra-preventive power of cottonseed flour may

be of great therapeutic value to the human race."

Mr. Ward also listed the use of cottonseed oil in storing farm-cured meats as a recent development. So used it prevents shrinkage, mold and infestation by skippers.

OLEO PRODUCTS EXPORTS

Exports of oleo oil, oleo stock and oleo stearine, August, 1936:

	Oleo oil, lbs.	stock, lbs.	Oleo stearine, lbs.
Belgium	58,493	11,650
Denmark	47,135	153,004
Irish Fr. State	48,359	11,177
Italy	22,178
Netherlands	114,058	39,506
Sweden	115,197
United Kingdom	314,974	87,683	29,248
Mexico	17,157
Cuba	9,854
Peru	1,194
Br. Malaya	2,121
Others	838
Total	626,507	444,130	50,279
Value	\$55,421	\$33,940	\$ 4,890

MAKING LARD COMPOUND

What products enter into the manufacture of compound? What proportion of each is used? "PORK PACKING," a test book for the meat packer, published by The National Provisioner, gives this information.

Refining Edible Oils

Up-to-date practices in refining edible oils and their manufacture into shortening and salad dressings have resulted in product of superior keeping quality, fine flavor, good color and desirable consistency.

This is due to improvement in neutralizing oils, resulting in more complete deodorization and better decolorizing and clarifying. Improved manufacturing equipment has been introduced and great strides have been made in packaging the product for maximum consumer acceptance.

These up-to-date methods, as well as some of the older practices still in use, are described in a series of articles which have appeared in THE NATIONAL PROVISIONER. Copies of these reprints are available at 50c. To secure them, send the following coupon with remittance:

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago, Ill.

Please send copy of reprint on oil refining and manufacture.

Name

Street

City..... State.....

(Enclosed find 50c in stamps.)

COTTON OIL TRADING

COTTONSEED OIL.—Valley and Southeast 8.50 paid and bid for crude; Texas 8.37½ bid, 8.50 asked at common points, Dallas 8.50 nominal.

Market transactions at New York:

Friday, October 16, 1936.

	Sales	Range High	Low	Closing Bid	Asked
Spot.	a
Oct.	2	995	a 1005
Nov.	995	a nom
Dec.	2	1005	a 1008
Jan.	7	1013	1012	1012	a trad
Feb.	1018	a nom
Mar.	20	1025	1020	1024	a 25tr
Apr.	1025	a nom
May	32	1027	1023	1026	a trad

Saturday, October 17, 1936.

	Spot.	a
Oct.	995	a 1005
Nov.	995	a nom
Dec.	1005	a 1010
Jan.	1012	a 1015
Feb.	1018	a nom
Mar.	4	1023	1020	1021	a 1024
Apr.	1020	a nom
May	9	1027	1025	1026	a 1028

Monday, October 19, 1936.

	Spot.	a
Oct.	2	1002	989	988	a 995
Nov.	990	a nom
Dec.	5	996	996	996	a trad
Jan.	3	1014	1003	1002	a 1004
Feb.	1012	a nom
Mar.	24	1022	1014	1011	a 1013
Apr.	1015	a nom
May	17	1025	1015	1015	a trad

Tuesday, October 20, 1936.

	Spot.	a
Oct.	985	a 995
Nov.	990	a nom
Dec.	13	993	989	992	a 993tr
Jan.	6	999	995	999	a 1000
Feb.	1010	a nom
Mar.	33	1011	1006	1011	a trad
Apr.	1015	a nom
May	19	1014	1010	1014	a 1016

Wednesday, October 21, 1936.

	Spot.	a
Oct.	1	992	992	985	a 995
Nov.	990	a nom
Dec.	3	995	991	991	a 993
Jan.	12	1000	995	997	a trad
Feb.	1000	a nom
Mar.	9	1013	1007	1008	a 1011
Apr.	1015	a nom
May	21	1017	1012	1013	a trad

Thursday, October 22, 1936.

	Oct.	1005	995	1002	a nom
Dec.	1000	995	1000	a nom
Jan.	1002	1000	1002	a trad
Mar.	1012	1006	1013	a nom
May	1018	1011	1017	a nom

(See page 32 for later markets.)

EQUIPMENT BARGAINS

Watch the Classified Advertisements page for bargains in equipment.

VEGETABLE OILS ★

WEEKLY MARKET REVIEW

NA moderate trade cotton oil values fluctuated during the past week over a narrow range, registering small losses. Price changes were not vital, however, but the market did sell into new low ground and the May position established a new season's low. There was scattered commission house liquidation and some hedge selling in the late months, but the open interest in the main was inclined to sit tight pending developments.

News of the week was mostly against oil price. Weather in the south was favorable for ginning and new crop movement. Crude oil established a new low for the season. The lard market continued under pressure of comparatively heavy hog marketings and displayed relative weakness. Cotton and grain markets were barely steady and the corn-hog ratio was less satisfactory.

Cash oil demand on the whole was moderate and when compared with the large distribution in October last year, was poor. In face of this the market showed considerable stubbornness to selling and encountered scale down speculative absorption which was not altogether easily explained. At one time there was buying in cotton oil on strength in the cocoanut oil market, latter creating the impression that possibly the use of cotton oil in compound would be increased.

Await Seed Crop Peak

Peak of the new crop movement of seed and crude is not over as yet, but on account of favorable weather conditions in the South is rapidly approaching. Until the peak is passed some of those bullishly inclined show a disposition to await pending developments. This partly accounted for the market being more or less in a rut during the week when values were unresponsive to news either way.

Quite a little crude oil came out in the Southeast and Valley at 8½¢, followed by liberal sales at 8½¢, subsequently bid. In Texas, there were sales at 8½¢ and at 8¾¢, with 8¾¢ later bid. At the inside prices crude established new season's lows, but it was apparent that the trade was willing to take the oil and one thing that continued very noticeable was that the larger refiners were still accumulating seed and crude, without putting many if any hedges in the oil ring. Smaller factors were buying seed and crude and selling late futures months at a differential, which every one in the trade said was profitable.

During the week, there was a little betterment in cash demand. It was reported that buyers in some cases needing to replenish their stocks came in for some shortening and some oil, for

immediate or quick delivery, indicating that poor distribution during August and September might have been at the expense of consumers' stocks. However, it appears doubtful that October oil distribution this year will come anywhere near being as large as the 398,000 bbls. in October last year. Some cash handlers believe that it will be difficult for the distribution to exceed September when around 250,000 bbls. were consumed unless the last 10 days of the month shows a decided improvement.

Oil Market Outlook

There is a tendency in some quarters to stress the lard situation and the prospects of keen competition between lard and shortening because of the limited export lard outlook. While this is regarded as a factor by even the bulls in oil, the light weight of hogs arriving, the fact that cash lard demand has been such as to bring about some decrease in Chicago lard stocks during the first half of October, and last but not least that hog marketings are unquestionably at the expense of the total number of hogs in the country are pointed to as favorable factors.

Some are of the impression that when the heavy movement of hogs subsides that lard stocks will dwindle rapidly and point to the closeness of seasonal oil supplies with prospective demands. On the other hand, one of the best posted cotton crop reporters was rumored this week to have raised his cotton crop estimate from 11,900,000 to 12,100,000 bales.

COCOANUT OIL. — A very tight nearby situation featured this market at New York with sales reported at 7½¢ and sellers asking as high as 7½¢. January forward oil was quoted at 6¾¢, for shipment. Strength in the nearby situation was reported due to the fact

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Oct. 22, 1936.—

Cotton oil futures were up and down few points daily, while crude is unchanged at 8½¢ lb. Bleachable is below parity of futures, hence is tightly held. Undertone is firm as mills are expecting reduced seed receipts and at full prices.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, October 22, 1936.—Forty-three per cent cottonseed cake and meal, basis, Dallas, for interstate shipment, \$32.50. Prime cottonseed oil was quoted at Dallas at 8¾¢.

Week ending October 24, 1936

that some shorts existed and were having difficulty in covering owing to smallness of available supplies. Current prices with the 3c duty made this oil relatively high, so much so that large consumers were reported showing no interest in either nearby or forward shipment.

CORN OIL.—While more or less nominal conditions still prevailed, the market at New York was quoted around 9½¢ with sellers withdrawn.

SOYA BEAN OIL.—Demand was moderate but buyers and sellers were apart. There was consumer interest at 7¾@7½ but sellers were holding for 8c. Unfavorable weather in the U. S. for new crop movement was somewhat of a factor.

PALM OIL.—Demand was routine and the market steady with spot Nigre quoted New York at 4½@4¾c, shipment 4½@4¾c, 12½¢ soft 4½c and Sumatra oil, new crop, at 4½c nominal.

PALM KERNEL OIL.—Interest remained routine at New York with shipment oil offered at 5½c.

OLIVE OIL FOOTS.—A fair demand and steady market prevailed at New York with tanks quoted at 9c and barrels at 9½c.

PEANUT OIL.—Trade was not large at New York but the market appeared steady with crude quoted at 8¾c and white edible around 12½c.

VEGETABLE OIL EXPORTS

Exports of vegetable oils and oil bearing seeds, August, 1936:

EXPORTS		
	Quantity, lbs.	Value.
Cottonseed oil, refined.....	125,373	\$14,645
Cottonseed oil, crude.....	8,916	1,029
Corn oil	33,150	3,024
Cocoanut oil, inedible.....	1,071,840	48,637
Vegetable soap stock.....	1,044,650	47,184
Soybean oil	207,978	14,059
Other expressed oils and fats, inedible	180,287	12,077

CAKE AND MEAL EXPORTS

Cottonseed meal exported from the United States in August, 1936, totaled 452 tons, valued at \$13,911. No cottonseed cake was exported during August.

HULL OIL MARKETS

(Special Cable to The National Provisioner.)

Hull, England, Oct. 21, 1936.—Refined cottonseed oil, 28s 6d Egyptian crude cottonseed oil, 26s 3d.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were barely steady the latter part of week, owing to continued large hog arrivals and unsteady hogs. Top, Chicago, \$9.65 and there were complaints of moderate cash demand for product.

Cottonseed Oil

On cotton oil there was moderate trade, market backing and filling but it remained stubborn to selling. Trade was mixed. Crude, steady; Southeast and Valley, 8½c lb.; Texas, 8¾c bid.

Quotations on bleachable cottonseed oil at close of market on Friday were: Dec., \$10.00; Jan., \$10.02; Mar., \$10.12; May, \$10.17; Oct. '37, \$10.10. Tone steady; 76 sales.

Tallow

Tallow, extra 6¾c lb., f.o.b.

Stearine

Stearine, 8%@9c sales.

Friday's Lard Markets

New York, October 23, 1936.—Prices are for export. Lard, prime western \$11.80@11.90; middle western, \$11.70@11.80; city 11½c; refined Continent, 12@12c; South American, 12½c; Brazil kegs, 12½c; compound, 12c in carlots.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, October 23, 1936—General provision market quiet and unchanged; lard improving; fair demand for hams.

Friday's prices were: Hams, American cut, 90s; hams, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 78s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 85s; Canadian Cumberlands, 76s; spot lard, 61s.

MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended October 23, 1936, totaled 67,250 lbs. of lard, and 73,000 lbs. of bacon. There was no tallow exported this week.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of Oct. 17, 1936, totaled 103,650 lbs.; greases 234,000 lbs.; stearine, 14,000; tallow, none.

LESS CATTLE FEEDING

A probable decrease in the number of cattle to be fed for market during the fall and winter months this year, compared with the number fed during the same period last year, is foreseen by the U. S. Bureau of Agricultural Economics. Decreases are reported in Corn Belt and Rocky Mountain states and increases in Pacific Coast states, Utah, Nevada, and New Mexico. With corn production about 40 per cent below average and hog numbers relatively high compared with corn production, reduction in grain-fed livestock this winter will be reflected largely in cattle.

The number of stocker and feeder cattle, inspected at stock yard markets, moving into the Corn Belt from January to September this year was about 6 per cent less than during the same months in 1935. Movement from July to September was 3 per cent more than for the same period last year. Total number shipped into the Corn Belt from July to September was slightly above average. Reports from these states indicate that a much larger than usual proportion of these cattle will be carried over the winter on hay and roughage and pasture next summer.

Number of stocker and feeder cattle moving into Eastern Corn Belt from January to September this year was 6 per cent less than during the same months in 1935 and from July to September was 9 per cent larger than during July to September last year. Shipments of stocker and feeder cattle into Western Corn Belt from January to September was 6 per cent below last year's movement. Movement from July to September this year was about 1 per cent less than from July to September, 1935.

Reports from the Western states indicate reductions in cattle feeding in the Northern Rocky Mountain states, where

feed production has been curtailed by the drought, and considerable increases in New Mexico, Utah, Nevada, Washington, Oregon, and California. The number to be fed in Texas this year is reported as probably smaller than last year.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended October 17, 1936.

	CATTLE.	Week ended Oct. 17.	Prev. week.	Cor. week, 1935.
Chicago	36,268	37,676	34,337	
Kansas City	29,385	33,665	34,619	
Omaha	28,385	22,770	22,989	
East St. Louis	23,128	28,125	31,937	
St. Joseph	8,484	9,130	10,245	
Sioux City	11,058	12,249	11,702	
Wichita*	4,005	3,150	3,788	
Fort Worth	5,897	6,544	9,708	
Philadelphia	1,653	1,549	2,220	
Indianapolis	2,006	2,066	2,059	
New York & Jersey City	11,041	9,051	7,922	
Oklahoma City*	12,071	9,670	18,181	
Cincinnati	4,418	5,320	4,414	
Denver	5,965	6,081	5,357	
St. Paul	18,089	19,753	17,597	
Milwaukee	4,391	4,575	4,614	
Total	202,408	212,249	216,006	

*Cattle and calves.

	HOGS.	
Chicago	84,201	66,007
Kansas City	31,522	28,612
Omaha	24,206	22,368
East St. Louis	41,572	38,724
St. Joseph	18,871	15,171
Sioux City	16,228	13,937
Wichita	6,083	3,638
Fort Worth	3,284	4,123
Philadelphia	13,998	14,342
Indianapolis	11,107	12,700
New York & Jersey City	48,131	49,139
Oklahoma City	8,500	6,097
Cincinnati	14,563	17,724
Denver	6,500	5,963
St. Paul	60,197	44,443
Milwaukee	18,983	11,963
Total	409,620	356,590

	SHEEP.	
Chicago	41,347	48,560
Kansas City	28,615	35,541
Omaha	18,628	23,092
East St. Louis	7,753	12,849
St. Joseph	14,385	17,147
Sioux City	13,475	8,933
Wichita	1,208	1,323
Philadelphia	2,023	2,389
Indianapolis	2,365	2,446
New York & Jersey City	58,787	56,160
Oklahoma City	513	297
Cincinnati	3,539	2,968
Denver	10,241	9,605
St. Paul	35,383	31,152
Milwaukee	2,609	2,785
Total	245,645	230,374

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during September, 1936:

	Average prices ¹ live animals per 100 lbs.			Average wholesale prices of carcasses ² per 100 lbs.			Composite retail price in cents ³ per lb.		
	Chicago.	New York.	New York.	New York.	New York.	New York.	New York.	New York.	New York.
Steers—	Sept., 1936.	Aug., 1936.	Sept., 1935.	Sept., 1936.	Aug., 1936.	Sept., 1935.	Sept., 1936.	Aug., 1936.	Sept., 1935.
Choice	\$ 9.55	\$ 9.22	\$12.42	\$15.15	\$14.18	\$18.28	\$32.25	\$31.92	\$33.05
Good	8.84	8.43	10.67	14.06	13.35	16.21	29.14	27.86	31.69
Medium	7.85	7.36	8.65	12.13	11.65	12.81	23.17	22.28	25.32
Lambs—									
Choice	9.58	9.80	9.52	19.20	20.19	18.84	30.69	31.50	28.88
Good	9.17	9.26	9.15	18.00	18.79	17.86	27.14	27.19	25.35
Medium	8.09	8.02	8.47	16.39	16.81	16.88	23.90	23.77	25.05
Hogs—									
Good	10.60	11.28	11.81	22.18	21.94	25.79	28.21	27.65	31.86

¹Average of daily quotations on choice steers 1100-1300 lbs., good and medium steers 900-1100 lbs.; lambs, all weights; hogs, 200-220 lbs., exclusive of processing tax.

²Average of daily quotations on beef carcasses 500-600 lbs.; lamb carcasses, 38 lbs. down; hog products consisting of smoked hams, bacon, picnics, and fresh loins and lard combined in proportion to their respective yields from live weight.

³Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight.

LIVE STOCK MARKETS ★

WEEKLY REVIEW

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, October 22, 1936, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded). CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.

	Lt. wt., 140-160 lbs.,	Good-choice	9.00	8.75	9.50	7.50	8.75	8.25	9.10	7.75	8.65
Cor. week, 1935	Medium	7.25	8.85	8.00	9.25	7.00	8.25	7.75	8.50	7.25	8.50
6 34,337											
5 34,619											
4 22,989											
1 31,637											
10,245											
11,373											
3,786											
1 9,050											
2,220											
2,059											
1 7,922											
13,131	200-220 lbs., gd-ch.	9.55	9.85	9.75	10.00	9.25	9.50	9.45	9.70	9.25	9.35
4,414	220-250 lbs., gd-ch.	9.65	9.85	9.85	10.00	9.35	9.50	9.50	9.70	9.25	9.35
5 3,537											
3 17,507											
5 4,614											
9 216,005											

PACKING ROWS:

275-350 lbs., good	8.75	9.10	8.85	9.10	9.00	9.10	8.75	9.15	8.80	9.75
350-425 lbs., good	8.50	8.95	8.65	9.00	8.90	9.00	8.50	9.00	8.80	8.65
425-550 lbs., good	8.10	8.80	8.50	8.85	8.75	9.00	8.25	8.75	7.65	8.25
275-550 lbs., medium	7.65	8.85	7.85	8.85	8.40	8.85	7.75	8.75	7.65	8.65

SLAUGHTER PIGS, 100-140 lbs.:

Good-choice	6.75	8.25	7.25	9.00	6.00	8.00	7.50	8.50	6.00	7.85
Medium	5.75	7.75	6.25	8.75	5.50	7.50	6.50	8.25	5.50	7.25

Slaughter Cattle, Calves and Vealers:

STEERS, 550-900 lbs.,	9.75	10.50	9.00	10.00	9.00	10.00	8.50	10.00	8.85	9.85
Choice	8.90	9.75	8.00	9.25	8.25	9.25	7.75	9.25	7.85	9.25
Good	9.00	9.75	8.00	9.50	8.25	9.25	8.00	9.25	8.15	9.40
Medium	7.50	9.00	6.00	8.25	7.00	8.25	6.00	8.00	6.15	8.15

STEERS, 900-1100 lbs.,

Prime	10.25	10.85								
Choice	9.75	10.25	9.25	10.00	9.25	10.00	9.25	10.00	9.15	10.00
Good	9.00	9.75	8.00	9.25	8.25	9.25	8.00	9.25	8.15	9.40
Medium	7.50	9.00	6.00	8.25	7.00	8.25	6.00	8.00	6.35	8.15
Common (plain)	5.50	7.50	5.25	6.25	5.25	7.00	4.50	6.00	4.65	6.35

STEERS, 900-1100 lbs.,

Prime	10.25	10.65								
Choice	9.50	10.25	9.25	10.00	9.00	9.75	9.00	9.75	9.00	9.75
Good	9.00	9.75	8.00	9.50	8.25	9.25	8.00	9.25	8.15	9.40
Medium	7.50	9.00	6.00	8.25	7.00	8.25	6.00	8.00	6.35	8.15
Common (plain)	5.75	7.50	5.25	6.25	5.25	7.00	4.50	6.25	4.85	6.35

STEERS, 1100-1300 lbs.,

Prime	10.25	10.65								
Choice	9.50	10.25	9.25	10.00	9.00	9.75	9.00	9.75	9.00	9.75
Good	9.00	9.75	8.00	9.50	8.25	9.25	8.00	9.25	8.15	9.40
Medium	7.50	9.00	6.00	8.25	7.00	8.25	6.00	8.00	6.35	8.15
Common (plain)	5.75	7.50	5.25	6.25	5.25	7.00	4.50	6.25	4.85	6.35

STEERS, 1300-1500 lbs.,

Prime	9.65	10.50								
Choice	9.00	9.75	8.75	9.50	9.00	9.75	8.75	9.50	8.65	9.65
Good	8.65	9.50	8.25	9.25	8.25	9.25	8.00	9.25	8.00	9.15
Medium	7.50	8.65	6.50	8.25	7.00	8.25	6.25	8.00	6.25	8.00
Common (plain)	5.75	7.50	4.25	6.00	4.25	7.50	4.25	6.25	4.25	7.25

HEIFERS, 750-900 lbs.,

Good-choice	7.50	10.50								
Common (plain), medium	4.75	8.50	4.25	8.00	4.25	8.00	4.00	7.50	4.35	7.25
Common (plain), medium	4.50	8.50	4.25	8.00	4.25	8.00	4.00	7.50	4.35	7.25

HEIFERS, 750-900 lbs.,

Good-choice	7.50	10.50								
Common (plain), medium	4.75	8.50	4.25	8.00	4.25	8.00	4.00	7.50	4.35	7.25
Common (plain), medium	4.50	8.50	4.25	8.00	4.25	8.00	4.00	7.50	4.35	7.25
Common (plain), medium	4.25	8.50	4.00	8.00	4.00	8.00	3.80	7.50	4.00	7.25

BULLS (Yearlings excluded):

Good (beef)	5.75	6.25	5.25	5.75	5.25	5.75	5.00	5.35	5.00	5.60
Cutter, com., (plain), med.	4.25	5.75	4.00	5.25	4.00	5.25	3.50	5.00	3.50	5.00
Common (plain), medium	4.25	5.75	4.00	5.25	4.00	5.25	3.50	5.00	3.50	5.00

VEALERS:

Good-choice	9.00	10.00	9.25	10.50	7.00	8.00	7.00	9.00	7.75	9.50
Medium	7.00	9.00	7.75	9.25	5.50	7.00	5.00	6.25	8.00	8.00
Cull-common (plain)	5.00	7.00	3.75	7.75	3.50	5.50	3.75	5.00	4.00	6.50

CALVES, 250-300 lbs.,

Good-choice	5.50	8.50	6.00	8.00	5.00	8.25	5.00	7.50	5.75	8.00
Common (plain), medium	4.50	5.50	3.75	6.00	3.50	5.50	3.25	5.00	4.00	5.75
Common (plain), medium	4.50	5.50	3.75	6.00	3.50	5.50	3.25	5.00	4.00	5.75

LAMBS:

Choice	8.25	9.00	8.75	9.25	8.00	8.50	8.25	8.50	8.25	8.65
Good	8.00	8.50	8.25	8.75	7.50	8.00	7.75	8.25	7.75	8.38
Medium	6.75	8.25	6.75	8.25	6.50	6.75	6.75	6.50	6.75	10.16
Common (plain)	5.75	6.75	5.00	6.75	5.50	6.75	5.50	6.50	6.75	9.53

EWES:

Choice	2.75	4.10	3.00	3.75	2.25	3.60	3.00	3.75	2.75	3.50
Common (plain), medium	1.50	2.75	1.50	3.00	1.50	2.25	1.75	3.00	1.50	3.00

LIVESTOCK PRICES COMPARED

September prices at Chicago, with comparisons:

Sept., 1936. Aug., 1935.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 17, 1936, as reported to The National Provisioner:

CHICAGO.

	Cattle	Hogs	Sheep
Armour and Co.	5,244	4,743	3,659
Swift & Co.	5,281	6,057	7,672
Morris & Co.	2,762		1,876
Wilson & Co.	5,443	3,190	6,304
Anglo-Amer. Prov. Co.	819		
G. H. Hammond Co.	3,055		
Shippers	21,878	9,099	27,483
Others	12,296	27,039	4,558

Brennan Packing Co., 2,029 hogs; Western Packing Co., Inc., 2,349 hogs; Agar Packing Co., 4,707 hogs.

Total: 55,778 cattle; 8,057 calves; 59,213 hogs; 51,552 sheep.

Not including 2,368 cattle, 351 calves, 25,435 hogs and 17,278 sheep bought direct.

KANSAS CITY.

	Cattle	Calves	Hogs	Sheep
Armour and Co.	3,913	824	2,856	3,435
Cudahy Pkg. Co.	3,234	1,402	1,687	5,743
Morris & Co.	2,338	1,096		2,073
Swift & Co.	3,647	1,776	3,886	8,149
Wilson & Co.	3,979	1,433	1,861	6,537
Indip. Pkg. Co.			302
Kornblum Pkg. Co.	886			
Others	4,286	737	3,924	2,678

Total 22,288 7,268 14,516 28,613

Not including 23,424 hogs bought direct.

OMAHA.

	Cattle	Calves	Hogs	Sheep
Armour and Co.	3,957	6,070	2,106	
Cudahy Pkg. Co.	6,725	4,843	3,887	
Dold Pkg. Co.	1,535	4,805	
Morris & Co.	3,425	958	
Swift & Co.	6,643	4,012	4,004	
Others			14,217

Eagle Pkg. Co., 19 cattle; Grt. Omaha Pkg. Co., 108 cattle; Geo. Hoffman Pkg. Co., 30 cattle; Lewis Pkg. Co., 388 cattle; Omaha Pkg. Co., 172 cattle; John Roth & Sons, 50 cattle; So. Omaha Pkg. Co., 99 cattle; Lincoln Pkg. Co., 475 cattle; Wilson & Co., 313 cattle.

Total: 24,139 cattle and calves; 34,905 hogs; 9,977 sheep.

Directs: 77 cattle, 1,541 hogs, 10,296 sheep.

EAST ST. LOUIS.

	Cattle	Calves	Hogs	Sheep
Armour and Co.	2,014	1,790	3,322	3,264
Swift & Co.	4,219	3,789	3,284	2,900
Morris & Co.	1,355	1,409	614
Hunter Pkg. Co.	2,217	1,078	3,434	383
Heil Pkg. Co.			5,127
Krey Pkg. Co.			3,612
Laclede Pkg. Co.			1,197
Shippers	6,308	4,250	17,562	2,196
Others	5,038	208	1,974	1,206

Total 21,151 12,533 37,124 9,949

Not including 3,007 cattle, 4,532 calves, 24,552 hogs and 2,524 sheep bought direct.

SIOUX CITY.

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,302	598	6,088	5,113
Armour and Co.	2,764	617	6,375	3,347
Swift & Co.	2,685	694	3,699	5,000
Shippers	3,360	33	7,051	651
Others	291	17	66	17

Total 12,492 1,964 23,279 14,128

DENVER.

	Cattle	Calves	Hogs	Sheep
Armour and Co.	1,325	267	2,426	22,448
Swift & Co.	1,266	161	1,974	23,911
Others	3,590	398	2,194	21,181

Total 6,181 826 6,594 67,540

ST. JOSEPH.

	Cattle	Calves	Hogs	Sheep
Swift & Co.	2,599	1,297	9,831	7,608
Armour and Co.	3,023	1,101	8,925	3,741
Others	1,171	163	3,335	831

Total 6,793 2,561 22,001 12,180

Not including 3,036 sheep bought direct.

OKLAHOMA CITY.

	Cattle	Calves	Hogs	Sheep
Armour and Co.	3,340	2,336	3,206	240
Wilson & Co.	3,507	2,478	3,199	151
Others	283	29	550

Total 7,130 4,843 6,955 391

Directs: 98 cattle, 1,554 hogs, 122 sheep.

WICHITA.

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,654	992	2,162	1,017
Dold Pkg. Co.	904	125	1,598
Wichita D. B. Co.	22
Dunn-Ostertag	131
Fred W. Dold	119	350
Sunflower Pkg. Co.	54	125
So. West Beef Co.	4

Total 2,888 1,117 4,235 1,017

Not including 1,848 hogs bought direct.

FT. WORTH.

	Cattle	Calves	Hogs	Sheep
Armour and Co.	2,657	3,022	1,634	2,043
Swift & Co.	2,679	3,850	1,252	1,841
City Pkg. Co.	283	104	172
Blue Bonnet Pkg. Co.	183	106	108
H. Rosenthal Pkg. Co.	95	7	40

Total 5,897 7,099 3,286 3,884

ST. PAUL.

	Cattle	Calves	Hogs	Sheep
Armour and Co.	5,912	3,721	21,349	13,568
Cudahy Pkg. Co.	1,386	1,817
Swift & Co.	7,841	6,011	30,702	21,815
United Pkg. Co.	2,950	433
Others	2,696	442	14,959	5,431

Total 20,785 9,424 67,010 40,814

Not including 75 cattle and 33 sheep bought direct.

MILWAUKEE.

	Cattle	Calves	Hogs	Sheep
Plankinton Pkg. Co.	2,631	3,857	18,859	2,320
Swift & Co., Chi.	244
Omaha Pkg. Co., Chi.	283	244
Swift & Co., Balt.	170
Armour and Co., Mil.	1,014	1,928
Meier Pkg. Co., N. Y.	87	7	227
Ind. Prov. Co.	6	25	175	5
Art Wabnitz	20	51	53
Maass Hartman Co.	53	4
Art Wabnitz	1,418	292	163	836
Shippers	3,745	2,006	20,421	9,010

Total 4,885 6,477 19,176 3,201

INDIANAPOLIS.

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	2,007	714	8,410	2,243
Armour and Co.	588	179	1,845	81
Hilgemeter Bros.	6	919
Stumpf Bros.	107
Schussler Pkg. Co.	33	100
Meier Pkg. Co.	87	7	227
Ind. Prov. Co.	6	25	175	5
Art Wabnitz	20	51	53
Maass Hartman Co.	53	4
Art Wabnitz	1,418	292	163	836
Shippers	3,745	2,006	20,421	9,010

Total 7,961 3,208 32,367 12,228

CINCINNATI.

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Son.	38	261
E. Kahn's Sons.	881	319	8,547	1,603

Total 8,547 1,603

Lohrey Pkg. Co.	4	313
H. H. Meyer Pkg. Co.	23	135	3,630
J. Schlachter's Son.	197	135	114
J. & F. Schroth P. Co.	22	135	2,503
J. F. Stegner & Co.	374	138	42
Shippers	127	3,731	1,444
Others	1,914	698	203	33

Total 3,843 1,505 18,927 3,801

Not including 426 cattle, 30 calves, 3,216 hogs and 618 sheep bought direct.

RECAPITULATION.

CATTLE.

Week ended	Prev. week	Cer. week
Oct. 17.	Oct. 10.	Oct. 18.
Chicago	55,778	52,336
Kansas City	14,516	12,967
Omaha	14,305	10,666
East St. Louis	22,283	22,354
St. Joseph	12,885	12,549
Sioux City	12,492	12,710
Oklahoma City	7,130	5,608
Wichita	2,888	2,323
Denver	6,181	5,435
St. Paul	20,785	22,088
Milwaukee	4,885	4,895
Indianapolis	3,843	4,493
Ft. Worth	5,897	6,544

Total 202,206 204,844 206,881

313	...
630	114
503	42
731	1,444
203	337
927	3,801
3,216	hegs

RECEIPTS AT CHIEF CENTERS

Week ended October 17, 1936:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Oct. 17.	283,000	404,000	422,000
Previous week	309,000	377,000	463,000
1935	352,000	285,000	461,000
1934	341,000	503,000	569,000
1933	297,000	373,000	478,000

At 11 markets:	Hogs.
Week ended Oct. 17.	328,000
Previous week	314,000
1935	219,000
1934	439,000
1933	305,000
1932	398,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Oct. 17.	217,000	293,000	275,000
Previous week	222,000	262,000	288,000
1935	252,000	184,000	477,000
1934	259,000	376,000	477,000
1933	239,000	247,000	322,000
1932	194,000	323,000	348,000

U. S. INSPECTED HOG KILL

At 8 points week ended October 16:

	Week ended	Cor.
	Oct. 16.	week,
		1935.
Chicago	64,201	66,007
Kansas City, Kansas	31,120	28,612
Omaha	23,319	22,709
St. Louis & East St. Louis	41,872	38,724
St. Louis	15,635	13,937
St. Joseph	16,587	15,171
St. Paul	60,197	44,443
N. Y., Newark and J. C.	49,131	47,950
Total	322,484	277,643
	184,092	

NEW YORK LIVE STOCK

Receipts week ended Oct. 17, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	5,072	8,901	5,664	30,162
Central Union	2,486	1,593	1,625	10,826
New York	265	3,185	22,066	5,911
Total	7,833	13,739	27,670	46,890
Previous week	6,224	14,360	28,272	47,621
Two weeks ago	6,736	14,842	26,979	33,444

PACIFIC COAST LIVESTOCK

Receipts five days ended Oct. 16, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	6,031	2,952	1,181	1,651
San Francisco	1,865	125	1,625	2,310
Portland	2,600	640	3,675	4,000
DIRECTS—Los Angeles: Cattle, 79 cars; hogs, 96 cars; sheep, 40 cars. San Francisco: Cattle, 85 head; hogs, 2,825 head; sheep, 1,140 head.				

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Oct. 22, 1936—At 22 concentration points and 9 packing houses in Iowa and Minnesota, hog trade moderately active most of the week despite liberal loadings. Current prices of butcher hogs 30@50c under last week's close, spots light lights off most; packing sows 25@35c lower. Current prices, good to choice 220 to 270 lb., including few 200 to 290 lb. off truck, 8.85@9.10, generally \$8.95 up; long hauls at plants \$9.15@9.30, rail consignments \$9.30@9.40, some at \$9.45; 270 to 290 lb. off truck, \$8.75@9.00, few \$9.15; 290 to 350 lb., \$8.30@8.95, few \$9.05; 180 to 200 lb., \$8.40@9.00; mixed grades, 160 to 180 lb., \$7.50@8.40; light lights, \$6.50@7.50, choice quoted higher; packing sows, off truck, \$7.85@8.50, off cars \$8.65 or slightly higher.

Receipts week ended Oct. 22, 1936:

	This week.	Last week.
Friday, Oct. 16	21,400	17,800
Saturday, Oct. 17	20,800	15,000
Monday, Oct. 19	34,100	30,100
Tuesday, Oct. 20	20,100	15,700
Wednesday, Oct. 21	26,000	18,100
Thursday, Oct. 22	25,900	20,300

CATTLE IMPORTS CONTINUE

Reduced-duty import quota for 700-lb. and over cattle was almost ex-

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

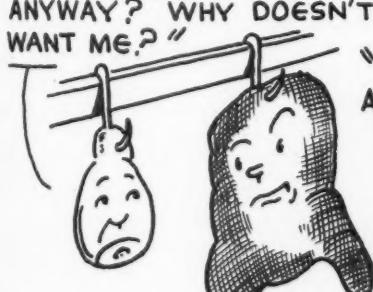
WESTERN DRESSED MEATS

	NBW YORK.	PHILA.	BOSTON.
STEERS, carcass	8,901 1/2	2,814	2,815
Week ending Oct. 17, 1936	8,384 1/2	2,894	2,830
Same week year ago	9,492 1/2	2,218	2,372
COWS, carcass	2,559	1,794	1,862
Week previous	2,141	1,577	1,834
Same week year ago	2,516 1/2	1,718	2,248
BULLS, carcass	378	578	11
Week previous	185 1/2	566	10
Same week year ago	239 1/2	596	17
VEAL, carcass	12,807	2,546	773
Week previous	14,765	2,427	729
Same week year ago	13,505	2,359	778
LAMB, carcass	48,450	14,497	17,234
Week previous	45,650	16,518	16,828
Same week year ago	42,402	14,704	19,681
MUTTON, carcass	3,748	915	974
Week previous	1,983	891	901
Same week year ago	4,254	1,125	1,303
PORK CUTS, lbs.	1,663,057	460,225	318,185
Week previous	1,365,565	455,120	228,735
Same week year ago	1,372,413	359,226	171,822
BEEF CUTS, lbs.	385,933
Week previous	400,205
Same week year ago	432,930

LOCAL SLAUGHTERS

CATTLE, head	11,041	1,653
Week previous	9,051	1,549
Same week year ago	7,922	2,220
CALVES, head	15,557	1,579
Week previous	15,005	2,059
Same week year ago	16,443	2,741
HOGS, head	48,005	13,998
Week previous	49,139	14,342
Same week year ago	36,661	11,441
SHEEP, head	58,787	2,833
Week previous	56,160	3,127
Same week year ago	67,272	7,147

“I'M DOGGONE TIRED OF HANGING AROUND HERE. WHAT'S WRONG ANYWAY? WHY DOESN'T ANYONE WANT ME?”



“YOU BIG HAM, YOU HAVEN'T ANY STOCKINETTE APPEAL. WHAT YOU NEED IS A BEMIS STOCKINETTE.”

BEMIS BRO. BAG CO. • ST. LOUIS • BROOKLYN

Depend on

Bemis Stockinette to get your products to the retailer in A-1 condition. No soiled places. No finger-marks. No injuries in handling. Easier sales for you. More profits. Ask for free samples.

hausted by the end of August, according to a report by the U. S. Bureau of Agricultural Economics. Imports of this class of cattle for the first eight months of the year totaled 151,657 head, of which 131,616 came from Canada and 20,041 from Mexico. The global quota of 155,799 head was established by the U. S.-Canadian trade agreement signed last year. Cattle of 700 lbs. and over have been admitted at a 2-cent per lb. duty instead of the regular tariff rate of 3 cents. However, the old rate will again go into effect when the quota is filled.

The reduced duty quota on calves was exhausted early in August and the old duty has been applied against such imports ever since. Cattle imports of all types for the first eight months of 1936 totaled 331,422 head, compared with 156,068 during the like period last year. This year, 196,361 cattle have come from Canada and 135,061 from Mexico.

AUGUST CATTLE IMPORTS

Cattle shipped into the United States during August, and for the year, other than those for breeding, were as follows:

	Aug., 1936.	Jan.-Aug., 1936.	Jan.-Aug., 1935.
From Canada:			
Over 700 lbs.	5,870	128,613	54,725
175-700 lbs.	4,034	16,836	29,344
Under 175 lbs.	2,631	50,912
Total	18,532	331,422	256,068

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended Oct. 15.	Last week.	Same week 1935.
Top Prices			
Toronto	\$ 5.75	\$ 5.75	\$ 6.25
Montreal	6.25	6.25	6.50
Winnipeg	5.00	5.50	5.50
Calgary	5.00	4.50	4.35
Edmonton	4.50	4.25	4.75
Prince Albert	3.50	3.00	4.00
Moose Jaw	4.00	4.00	4.50
Saskatoon	3.75	3.50	4.00

VEAL CALVES.

	\$ 9.00	\$ 9.00	\$ 9.50
Toronto	8.50	8.50	8.75
Montreal	5.50	5.50	6.50
Winnipeg	5.50	5.50	6.50
Calgary	3.50	3.50	4.25
Edmonton	4.00	4.00	5.00
Prince Albert	3.00	3.00	3.50
Moose Jaw	4.00	4.00	5.40
Saskatoon	4.25	4.00	4.25

BACON HOGS.

	\$ 8.25	\$ 8.40	\$ 9.00
Toronto	8.50	8.50	9.50
Montreal	7.75	7.50	8.50
Winnipeg	7.60	7.50	8.60
Calgary	7.60	7.50	8.60
Edmonton	7.50	7.50	8.10
Prince Albert	7.50	7.50	8.25
Moose Jaw	7.50	7.50	8.10
Saskatoon	7.50	7.50	8.10

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

	\$ 8.25	\$ 8.50	\$ 7.25
Toronto	7.75	7.60	6.50
Montreal	6.75	6.75	6.00
Winnipeg	5.60	5.50	4.75
Calgary	5.60	5.50	4.75
Edmonton	5.75	5.75	5.25
Prince Albert	5.50	5.50	4.50
Moose Jaw	6.00	5.00	5.00
Saskatoon	5.85	5.65	4.75

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle	Calves	Hogs	Sheep
Mon., Oct. 12.....	28,035	4,931	18,436	21,368
Tues., Oct. 13.....	9,540	1,251	18,049	10,932
Wed., Oct. 14.....	11,984	1,251	16,453	13,547
Thurs., Oct. 15.....	5,618	935	18,502	12,408
Fri., Oct. 16.....	1,807	334	11,878	7,081
Sat., Oct. 17.....	1,000	300	4,500	8,000

Total this week..... 57,982 9,598 88,206 73,331

Previous week..... 49,871 2,845 69,238 59,916

Year ago..... 52,021 6,693 69,052 55,608

Two yrs. ago..... 69,000 11,989 129,544 65,426

*Including 11,173 government cattle and 2,476 government calves.

SHIPMENTS.

	Cattle	Calves	Hogs	Sheep
Mon., Oct. 12.....	5,090	399	3,135	5,045
Tues., Oct. 13.....	4,339	1,013	657	10,483
Wed., Oct. 14.....	6,102	898	1,074	3,710
Thurs., Oct. 15.....	3,631	245	1,828	4,914
Fri., Oct. 16.....	2,127	294	3,507	3,074
Sat., Oct. 17.....	100	100

Total this week..... 21,389 2,849 10,301 27,226

Previous week..... 16,080 1,853 9,380 15,226

Year ago..... 15,117 1,899 11,901 9,014

Two years ago..... 25,684 1,141 16,048 17,074

Total receipts for October and year to date.

October..... 1936. 1935. Year.

	1936.	1935.	Year.
Cattle.....	114,935	120,192	1,725,314 1,527,371
Calves.....	21,361	21,068	320,067 372,278
Hogs.....	17,287	136,283	2,886,726 2,692,493
Sheep.....	160,682	154,423	1,979,645 2,458,247

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle	Hogs	Sheep	Lambs
Week ended Oct. 17.....	\$ 9.05	\$ 9.70	\$ 32.25	\$ 8.60
Previous week.....	9.15	9.80	31.30	8.65
1935.....	10.45	10.05	3.75	9.15
1934.....	7.65	5.55	1.75	6.00
1933.....	5.45	4.25	2.25	6.55
1932.....	6.75	3.50	1.65	5.15
1931.....	8.80	5.15	2.10	5.75

Avg. 1931-1935..... \$ 7.80 \$ 5.70 \$ 2.30 \$ 6.50

SUPPLIES FOR CHICAGO PACKERS.

	Cattle	Hogs	Sheep
Week ended Oct. 17.....	35,593	77,905	46,105
Previous week.....	34,284	59,808	44,694
1935.....	36,694	58,375	46,867
1934.....	31,751	103,504	53,805
1933.....	37,000	76,300	56,400
1932.....	34,786	96,777	74,251

HOG RECEIPTS, WEIGHTS AND PRICES.

	No.	Avg.	———Prices
	Rec'd. Wt.	Top.	Avg.
Week ended Oct. 17.....	88,200	226	\$ 10.45 \$ 9.70
Previous week.....	69,238	236	10.55 9.80
1935.....	69,052	253	10.90 10.05
1934.....	129,544	227	9.75 5.55
1933.....	87,068	239	5.00 4.25
1932.....	107,603	238	3.90 3.50
1931.....	155,041	225	5.60 5.15

Avg. 1931-1935..... 109,700 236 \$ 6.25 \$ 5.70

Receipts and average weight for week ending Oct. 17, 1936 estimated.

CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago under federal inspection for week ending Friday, Oct. 16, 1936:

	Week ended Oct. 16, 1936.....	Prev. week.....
Packers' purchases.....	61,769	50,137
Direct to packers.....	34,624	21,271
Shippers' purchases.....	16,510	9,125

Total..... 112,903 80,533

STOCKERS AND FEEDERS

Shipments from 12 principal markets during September, with comparisons:

	Cattle and calves.	Hogs.	Sheep.
September, 1936	285,211	33,341	388,505
August, 1936	199,417	33,434	220,595
September, 1935.....	283,227	13,736	302,984
June 27-Sept. 26.....	741,980	105,193	836,874
Oct. 9, '36.....	741,980	105,193	836,874
June 29-Sept. 11, '36.....	719,297	51,285	832,691

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 23, 1936, with comparisons, are reported as follows:

	PACKER HIDES.
Week ended Oct. 23.	Prev. week.
Spr. nat.	15 @ 15 1/2
strs.	14 1/2 @ 15
Hvy. Tex.	14 1/2 @ 15
strs.	14 1/2 @ 15
Hvy. butt.	14 1/2 @ 15
brad'd. stra.	14 1/2 @ 15
Hvy. Col.	14 1/2 @ 15
strs.	14 @ 15 1/2
Ex-light Tex.	14 @ 15 1/2
strs.	14 @ 15 1/2
Brnd'd. cows	14 @ 15 1/2
Hvy. nat.	14 @ 15 1/2
strs.	14 @ 15 1/2
Cows	14 @ 15 1/2
Calfskins	20 @ 21 1/2
Kips, nat.	14 @ 16 1/2
strs.	14 @ 16 1/2
Kips, ov-wt.	14 @ 15 1/2
strs.	14 @ 15 1/2
Kips, brnd'd.	14 @ 15 1/2
Slunks, reg.	14 @ 15 1/2
Slunks, hrs. 10	14 @ 15 1/2

Light native, butt branded and Colorado steers 10 per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

	Nat.	Branded	Out.
all-wts.	10 1/2 @ 11 1/2	10 % @ 11 1/2	12 @ 12 1/2
Branded	10	10 1/2 @ 11 1/2	11 1/2 @ 11 1/2
Nat. butts.	8 1/2 @ 9	8 1/2 @ 9	10 @ 10 1/2
Brnd'd. butts.	7 1/2 @ 8	7 1/2 @ 8	8 @ 8 1/2
Calfskins	17 1/2 @ 12 1/2	17 1/2 @ 12 1/2	18 @ 17 1/2
Kips, nat.	14 @ 16 1/2	14 @ 16 1/2	15 1/2 @ 16 1/2
strs.	14 @ 16 1/2	14 @ 16 1/2	15 1/2 @ 16 1/2
Calves	12 1/2 @ 12 1/2	12 1/2 @ 12 1/2	12 @ 12 1/2
Light calf.	85 @		

HIDES AND SKINS ★

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—There was a fair volume of business in packer hides this week, with total sales so far around 115,000 hides, but trading has been confined mostly to a few descriptions. Light native cows accounted for about 70,000 out of this total, also couple cars heavy native cows, all at steady prices, while 25,000 bulls moved earlier at $\frac{1}{2}$ c off. Late in the week, 19,000 extreme light native steers moved at $\frac{1}{4}$ c decline from last sales couple weeks back.

Buyers were bidding $\frac{1}{4}$ c less for light cows and branded cows throughout the early part of the week and, after obtaining steady price for the light cows, packers seem inclined to hold firmly for steady price for the branded cow. These two descriptions account for a good part of the entire production at this period. Packers have been holding native and branded steers at prices steady with last representative sales, with buyers' ideas $\frac{1}{2}$ c less.

Native steers could be sold at $14\frac{1}{2}$ c, with 15c asked; these have shown some accumulation during past month or so, and last trade was a small lot at slightly better than $14\frac{1}{2}$ c, at a point where production runs well to lights. All packers sold 19,000 Sept.-Oct. extreme light native steers late this week at $12\frac{1}{2}$ c, or $\frac{1}{4}$ c down.

Butt branded steers quotable $14\frac{1}{2}$ c bid to 15c asked, and fair stocks available; Colorados 14c bid, $14\frac{1}{2}$ c asked, holdings light. Heavy Texas steers rather scarce but quoted $14\frac{1}{2}$ c bid to 15c asked; light Texas steers last sold at $13\frac{1}{2}$ c and more available; extreme light Texas steers last sold at $11\frac{1}{2}$ c.

One packer sold 1,600 Oct. heavy native cows early at 13c, steady; these are well sold up. All packers sold total of 70,000 mostly Oct. light native cows at $11\frac{1}{2}$ c, and Association 2,000 Oct. also at $11\frac{1}{2}$ c, steady. Good interest in branded cows at $\frac{1}{4}$ c down but held firmly at $11\frac{1}{2}$ c, last trading price.

Late last week-end and early this week packers moved total of 15,000 Aug. forward native bulls at 10c, and 10,350 branded bulls at 9c, $\frac{1}{2}$ c down from last packer sale but in line with price obtained by Association previous week.

Cattle receipts at the seven western markets for the first four days of this week were 185,000, as compared with 199,000 last week and 206,000 a year ago, with a reversal of the trend of a month ago.

According to figures compiled by Commodity Exchange, Inc., the Oct. 15th sale by the FSCC of 121,086 drought hides and 22,549 skins reduced the holdings of drought hides to 944,409 cattle hides and 125,368 skins, as compared with original holdings of 1,538,985 hides and 595,840 skins. The general trade

impression is that these will be disposed of by next July.

LATER: Total of 6,500 more extreme light native steers sold at $12\frac{1}{2}$ c; Association also sold 1,200 at $12\frac{1}{2}$ c.

OUTSIDE SMALL PACKER HIDES.—While offerings of outside small packer hides are usually held around 11c, selected, f.o.b. nearby points, some sales were made early in week at $10\frac{1}{2}$ @ $10\frac{1}{2}$ c for all-weight natives, with brands at more than the usual discount of $\frac{1}{2}$ c. Chicago take-off around $11\frac{1}{2}$ @ $11\frac{1}{2}$ c.

PACIFIC COAST.—News still awaited from the Coast market, with 13c reported still asked for steers and 10c for cows, flat, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—South American market active at slightly lower prices. Early in week, 4,000 LaPlatas sold at $78\frac{1}{2}$ pesos, equal to $12\frac{1}{2}$ c, c.i.f. New York, as against 80 pesos or 13c last week; 5,000 light steers sold at $11\frac{1}{2}$ c; 16,000 reject steers sold at 69% pesos or 11c; 3,000 frigorifico extremes sold at $11\frac{1}{2}$ c, and 8,000 more at $11\frac{1}{2}$ c. Later, 24,000 Argentine steers sold to the States and 4,000 to Europe at 77 pesos, or $12\frac{1}{2}$ c.

COUNTRY HIDES.—Trade in country hides has been slow and undoubtedly the sale of drought hides in recent months has taken some buying support from this market, more so than from packer descriptions. We will soon be entering the season of heavier winter kill of country hides but the kill during the summer has been rather short and the general impression is that unsold holdings are light. It is difficult to get over $8\frac{1}{2}$ c, selected, delivered Chicago, for untrimmed all-weights, although some quote $8\frac{1}{2}$ @ $8\frac{1}{2}$ c untrimmed, with trimmed at $\frac{1}{4}$ c more. Heavy steers and cows have been moving recently at 8c, flat. Trimmed buff weights have been selling around 9c, but usually quoted 9@ $9\frac{1}{2}$ c; untrimmed quoted $8\frac{1}{2}$ @ $8\frac{1}{2}$ c. Trimmed extremes quoted around $10\frac{1}{2}$ c and holders reluctant to take less; untrimmed about $\frac{1}{2}$ c less. Bulls quoted $7\frac{1}{2}$ @ $7\frac{1}{2}$ c; glues $6\frac{1}{2}$ @ $6\frac{1}{2}$ c. All-weight branded $7\frac{1}{2}$ @ $7\frac{1}{2}$ c, flat.

CALFSKINS.—Packers are well sold up to end of September on calfskins, with last trading at 21c for northern heavies $9\frac{1}{2}$ /15 lb., $21\frac{1}{2}$ c for Detroit, Cleveland and Evansville heavies, usual premium for those points, 20c for River point heavies and $21\frac{1}{2}$ c for lights under $9\frac{1}{2}$ lb.

Chicago city 8/10 lb. calfskins last sold at 18c, previous week, and $18\frac{1}{2}$ c is usually asked; couple cars 10/15 lb. sold early this week at $17\frac{1}{2}$ c, followed by a car at $17\frac{1}{2}$ c, or full $\frac{1}{2}$ c advance. Outside cities, 8/15 lb., quoted around $17\frac{1}{2}$ @18c; mixed cities and countries $15\frac{1}{2}$ @16c; straight countries $12\frac{1}{2}$ @13c flat.

Chicago city light calf and deacons \$1.40 asked and \$1.35 bid.

KIPSKINS.—Packers fairly well sold up on native kipskins through September, with $16\frac{1}{2}$ c last paid for northerns, $15\frac{1}{2}$ c for southerns; one packer accepted 15c for northern over-weights and $13\frac{1}{2}$ c for branded at same time.

Chicago city kipskins quoted $14\frac{1}{2}$ c nom. Outside cities around 14c; mixed cities and countries $12\frac{1}{2}$ @13c; straight countries about $11\frac{1}{2}$ c, flat.

Big packer Sept. regular slunks moved couple weeks back at \$1.05 and well cleaned up.

HORSEHIDES.—Some difference of opinion as to tone of this market but occasional sales reported, with choice city renderers with full manes and tails usually in a range of \$3.70@3.80, f.o.b. nearby good sections; ordinary renderers, trimmed, \$3.40@3.50, delivered Chicago; mixed city and country lots \$3.10 @3.20, Chicago.

SHEEPSKINS.—Dry pelts around $18\frac{1}{2}$ @19c per lb., delivered Chicago, for full wools. Production of packer shearlings so light now that quotations are only nominal, usually around 95@1.00 for No. 1's, 75c for No. 2's and 50c for No. 3's, but one packer's last sale, previous week, was at \$1.15, 85c and 55c, for better than ordinary stock. Pickled skins are firmly held at \$6.50 per doz. for Nov. skins, some talking up to \$6.75; Oct. skins well cleaned up recently around \$6.25, some intimating \$6.37 $\frac{1}{2}$ paid. There has been considerable dissatisfaction recently among pullers regarding the buying of pelts on cwt. live lamb basis and some of the leading pullers indicate they will not make bids on this basis in future, due to the fact that pelts from sheep running 100 to 150 lbs. have to be bought on a per piece basis. Recent sales of Oct. pelts reported around \$1.92 $\frac{1}{2}$ @1.95 per cwt. live lamb, with sheep out at \$1.10@1.15 per piece. Outside small packer lamb pelts quoted \$1.25@1.35 each, according to quality and section.

New York

PACKER HIDES.—One packer reported still holding Sept. hide production; others sold Sept. native steers earlier at $15\frac{1}{2}$ c and Colorados at $14\frac{1}{2}$ c, and hold butt brands which are offered at 15c. Market awaiting action in the West.

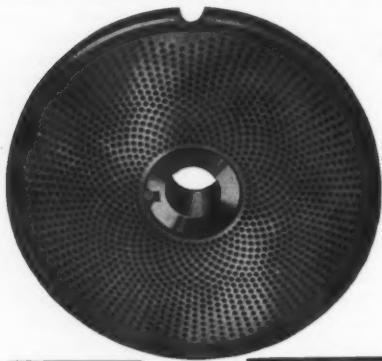
CALFSKINS.—Collectors obtained $2\frac{1}{2}$ c advance this week on about 10,000 calfskins, the 5-7's going at \$1.52 $\frac{1}{2}$, 7-9's at \$1.97 $\frac{1}{2}$, and 9-12's at \$2.47 $\frac{1}{2}$; 4-5's quotable \$1.35@1.40. Packers ideas are generally 5@10c over last sale prices of \$1.65 for 5-7's, \$2.20 for 7-9's and \$2.75 for 9-12's.

WEEKLY HIDE IMPORTS

Imports of cattle hides at leading U. S. ports for week ended October 10:

Week Ending	New York	Boston	Phila.
Oct. 10, 1936	58,585	3,841
Oct. 3, 1936	50,504
Sept. 26, 1936	3,204	1,139
Sept. 19, 1936	17,644	1,129
Total 1936	1,630,867	65,292	69,218
Oct. 12, 1935	10,211
Oct. 5, 1935	65,533

Guaranteed for 10 Years—The Famous C-D TRIUMPH



Everlasting Plate

for All Makes of Meat Grinders

If you have trouble with your grinder plates and knives, consult The Old Timer. Send for price lists and information.

Chas. W. Dieckmann



CD Cut-More Knives with changeable blades
—The OK Knives with changeable blades
Superior OK reversible plates. We can furnish plates with any size holes desired from $\frac{1}{16}$ -inch up. Special designs made to order.

SPECIALTY MFRS. SALES CO.

2021 Grace St.
Chicago, Ill.



H. J. MAYER

*Produces the finest Pork
Sausage Seasoning with
a constant record of
building sales volume
and profits. Test samples
gladly sent. Write!*

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago

CANADIAN OFFICE: WINDSOR, ONTARIO

FOR BETTER SAUSAGE PROFITS

!
Write
for
Prices!



Process your sausage in United
Molds to gain better looks and
better profits. Easy to use. Eco-
nomical. Stainless and tinned
steel models.

United Steel & Wire Co.
856 Fonda Ave., Battle Creek, Mich.

F.C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

BROKER PACKINGHOUSE PRODUCTS

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange



WE ALL WARM TO THE SIGHT OF AN OLD FRIEND



HE has stood the test of time. To us, he is a symbol of all those fine qualities we like best... We like to think that this is true, also, of our Circle U Brand Dry Sausage. It, too, has stood time's test, and won its friends... not in a few weeks... or a few months... but in more than 50 years.

- There is a variety for every taste... for every nationality. A complete line. Shown here are:
 - 1. Salami
 - 2. Thuringer
 - 3. Genoa Salami
 - 4. Cooked Salami in artificial casing
 - 5. Pepperoni

OMAHA PACKING COMPANY :: CHICAGO



Up and Down the

MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Oct. 24, 1896.)

An English patent for thawing frozen meat by immersing in hot beef fat, mutton fat or in "hog oil" which is afterwards removed, was granted to J. A. Linley of London, on July 17, 1895. The inventor claimed that by this process no moisture condensed on the meat and it "does not become sodden or deteriorated."

W. H. White was appointed advertising manager of Swift & Company, coming to the packing firm from Lyon & Healy, Chicago.

Swarzchild & Sulzberger Co. began a \$40,000 improvement to its Kansas City plant, consisting of two new buildings for office purposes.

New York sheep butchers complained of dull times caused by the "fierce competition" of Western meats, which arrived in large quantities.

Cudahy Packing Co. took a 10-year lease on property in Brocton, Mass., for the erection of a branch house.

George E. Winton, successor to Winton & Plumb, Bridgeport, Conn., completed plans for a modern pork packing establishment with latest improved equipment.

Some interesting prices on so-called "butchers' sundries" at New York were: Fresh beef tongues, 35@60c each; sweetbreads, 20@50c a pair; calves' livers, 20@30c apiece; beef livers, 20@45c apiece; beef hearts, 4@8c apiece; lamb fries 5@7c a pair.

Armour and Company fitted up its beef refrigerator building at South Framingham, Mass., for manufacture of sausage.

Some idea of the quantity of sausages manufactured at Cudahy, Wis., was gained from the spice consumed during 1895, which included 10 tons of pepper, 3 tons of nutmeg and 4 tons of sage.

Meat Packing 25 Years Ago

(From The National Provisioner, Oct. 28, 1911.)

George W. Hollis, vice-president and general manager, New England Dressed Meat & Wool Co., Boston, died on October 22 at the age of 69 years.

James T. Brennan, general manager, Hammond Packing Co., St. Joseph, Mo., was transferred to management of the National Packing Co. plant at Denver, Colo.

Dr. J. S. Abbott, state food commissioner of Texas, announced that a campaign would be conducted to clean out and abolish unsanitary slaughtering

pens and butcher shops in country places throughout the state.

A luncheon composed almost entirely of cold-stored foods was served at Hotel Sherman, Chicago, to demonstrate the quality and palatability of foods held at low temperatures for considerable periods. (This was a debated subject in 1911.)

A. Habermann Provision Co., Cleveland, O., was incorporated with capital stock of \$25,000 by T. R. Habermann, T. Habermann and J. J. Naegele.

Chicago Stock Yards Co. was incorporated in Maine with a capital of \$1,000,000, to carry control of Chicago Junction Railway and Union Stock Yards Company, with Clarence E. Eaton, president.

ARNOLD RETIRES

The Arnold family, one of the oldest of the Chicago meat packers, announced its retirement from the industry this week. Back in 1868—when meat packing was still largely a local and seasonal enterprise—Herman, Adolph and Theodore Arnold founded Arnold Brothers, Inc. They specialized in sausage and smoked meats for the quality trade in Chicago, and for more than 68 years have had steady growth. For many years the company did no slaughtering, purchasing raw materials from other packers. A few years ago, however, a slaughtering plant at Perry, Ia., was acquired as a source of supply, and is being successfully operated.

Hugo Arnold, president and head of the business, a son of the co-founder, Adolph, announced details of the retirement and expressed the sentiments of his family and business associates. The sale to Swift & Company involves the going business, good will and inventory of Arnold Brothers, Inc., and the packing plant at Perry. Paul W. Trier, present vice-president and general manager, will continue to operate the business—under the old name with the same personnel and policies.

PARTY SYMBOLS IN LARD

Attention was directed to the exhibit of the National Live Stock and Meat Board at the Minnesota State Fair at Minneapolis recently when the Democratic donkey and the Republican elephant put on the gloves to settle the title while Uncle Sam looks on. Booth posters pointed out that "pure lard is the best all-purpose fat," and advocated "pure lard for quality cakes and tender pastries."

Chicago News of Today

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 29,466 cattle, 4,947 calves, 54,210 hogs and 23,444 head of sheep.

Frank A. Blum, head of Frank A. Blum & Sons, Pittsburgh, Pa., was in Chicago this week and visited the offices of THE NATIONAL PROVISIONER.

Ben Horner, manager, Swift & Company, San Juan, Porto Rico, spent some time at Chicago headquarters during the week.

R. C. Pollock, general manager, National Live Stock and Meat Board, and R. B. Davis of the board attended the American Royal Live Stock Show at Kansas City this week. The show was largely attended and highly successful, as usual.

Chicago's famous Brookfield Zoo had an addition to its animal collection this week in the form of three rare chimpanzees, presented to the institution by Erwin O. Freund, president Visking Corporation. Mr. Freund is well known for his interest in rare animal specimens. One of the primates was the famous "Skippy," who has for several years been one of Mr. Freund's home pets.

Executives of the Cudahy Packing Co. who attended the dedication of the company's new plant at Albany, Ga., this week included president E. A. Cudahy, Jr., vice president D. J. Donohue, treas-





Egg Visibility Produces MORE Egg Sales

Self-Locking Egg Cartons are now available with cellophane covered windows, making a beautiful display of the actual eggs. Write for samples of VISIBILITY cartons.

SELF-LOCKING CARTONS

MAIL COUPON FOR FREE SAMPLES

SELF-LOCKING CARTON CO.
563 E. Illinois St., Chicago, Ill.

Gentlemen: Please send without obligation samples of Self-Locking VISIBILITY Egg Cartons together with full information.

Name.....

Address.....

STOCKINETTE



BAGS and TUBING for
Beef — Lamb — Ham — Sheep
Pigs—Cuts—Calves—Franks, Etc.
DESIGNED BY BAG MAKERS
WITH PACKINGHOUSE EXPERIENCE

E.S. HALSTED & CO. Inc.
64 PEARL ST. NEW YORK CITY
Joseph Wahlman, Dept. Mgr.
(Formerly with Armour & Company)

Makers of Quality Bags Since 1876

Hindquarter Bag



HILL
Cold Storage
DOORS
ARE
Superior

BEFORE buying any doors Investigate
HILL. Superior construction
at moderate prices.

Send for new 32-page catalog
describing complete line and listing
detailed specifications.

COLD STORAGE DOOR DEPARTMENT
C. V. HILL & CO. Inc., TRENTON, N. J.

© HILL. Superior Oak Front
Door, with modernistic chrome-
plated hardware.

Forbes

A well-known name in sausage seasoning
FAMOUS FOR QUALITY FOR 83 YEARS
JAS. H. FORBES TEA & COFFEE CO.
ST. LOUIS, MO.
908-926 CLARK AVE.
SALES OFFICES: 1019 Admiral Blvd., Kansas City, Mo.;
602 Merchants National Bank Bldg., Omaha, Neb.;
J. Grosjean, Niagara Frontier Food Terminal, Buffalo, N. Y.

FORBES SPICES
add the touch that means so much



Selected Sausage Casings

Attention

For YOUR Pork Sausage Use
OUR Graded SHEEP CASINGS

MAY CASING COMPANY, INC.

FORMERLY M. J. SALZMAN CO., INC.

619 West 24th Place, Chicago, Ill.

"The Skins You Love to Stuff"

Early & Moor, Inc. SAUSAGE CASINGS

Exporters 139 Blackstone St.

Importers Boston, Mass.

Phone Gramercy 5-3665

Schweisheimer & Fellerman

Importers and Exporters of
SAUSAGE CASINGS

Selected Hog and Sheep Casings a Specialty
Ave. A, cor. 20th St. New York, N. Y.

THE FOWLER CASING CO., Ltd.

8 Middle St. E. C. 1 London

Cable address EFFSEACO, London

Largest Buyers of Hog Casings in
Great Britain

Your Offers Solicited

urer J. A. Wagner, general superintendent R. E. Yocom, general counsel Thos. Creigh; Geo. H. Fongar, head of the transportation department; A. W. Ruf, head of the purchasing department, and J. M. O'Rourke, head of the public relations department.

A group of nearly 100 members of the Chicago Rotary Club on a "business methods jaunt" were guests of Swift & Company at luncheon in the company's restaurant on October 22, the menu feature of which was Premium steak. Chairman Chas. H. Swift talked to his guests about meat packing and they were taken later for a tour of the plant and important operations explained. Henry R. Park, traffic manager, Chicago Livestock Exchange, was Rotary co-host.

New York News Notes

President George A. Schmidt, Stahl-Meyer, Inc., returned to the United States on October 15 on the s.s. Europa after having spent a short vacation abroad.

Vice President W. J. Cawley, Wilson & Co., Chicago, was a visitor to New York last week.

E. B. Adams, district manager, Swift & Company, Atlanta, Ga., spent a few days in New York last week.

Visitors to New York last week included W. H. Grell and Paul Bates, produce department, and R. F. Feagans, law department, Armour and Company, Chicago.

Emil A. Laier, general superintendent, Adolf Gobel, Inc., Brooklyn, joined Irving Zeiler, New York manager, Wm. J. Stange Co., and Arthur S. Davis, New York sales representative, Transparent Package Co., in their fast fly back to New York after attending the annual convention and banquet of the Institute of American Meat Packers at Chicago. Mr. Zeiler and Mr. Davis report that increased activities and business warranted a speedy return to their respective posts.

Meat and poultry seized and destroyed by the health department of the city of New York during the week ended October 17, 1936, were as follows: Meat—Brooklyn, 5 lbs.; Manhattan, 607 lbs.; Queens, 8 lbs.; Total, 620 lbs. Poultry—Brooklyn, 3 lbs.; Manhattan, 25 lbs.; Bronx, 19 lbs.; Total of poultry destroyed, 47 lbs.

Countrywide News Notes

John T. McElroy, 87, pioneer rancher and president of the John T. McElroy Packing Co., El Paso, Tex., passed away at an El Paso hospital last week. Mr. McElroy went West with his parents in 1852 at the age of three, was reared on the frontier and obtained his start in the cattle business as a dollar-a-day cow-puncher. He became a cattle operator at Eugene, Ore., and later moved to the

open territory around Pecos, Tex. He founded the El Paso Packing Co. in 1919, building a new plant and changing the name of the company in 1934. He was a well-known figure in Texas life.

The new Eiter sausage factory at Antigo, Wis., a 2-story brick plant was opened recently with a reception for the public and the trade. Capacity is 25,000 lbs. per week.

James R. King, 74 years old, veteran livestock buyer on the South St. Paul market, died last week. His father, James King, Sr., was the first packer in the South St. Paul area, and Mr. King had been associated with the meat packing and livestock industry since he was 18 years old.

J. T. McMillan & Co., St. Paul, Minn., a subsidiary of Wilson & Co., has added a produce department to handle the famous Wilson line of poultry, butter, eggs, etc. It is in charge of Dick Leyh, one of the McMillan sales staff.

CUDAHY PLANT DEDICATED

More than 5,000 residents of Albany, Ga., and vicinity visited the new plant of the Cudahy Packing Co. in that city on October 20 on the occasion of its formal dedication and opening. Albany celebrated the 100th anniversary of its founding during the week of October 18, "Cudahy Day" being one of the features on the program of this week of festivities.

The program at the plant started at 10 a.m. with music by the Albany High School band, followed by invocation by Bishop Gerald P. O'Hara of Savannah and addresses by Dr. M. P. Jarnagin, head of the animal husbandry division, Georgia State College of Agriculture; N. B. Bowlby, Cudahy district manager and manager of the Albany plant; W. B.

Haley, president of the Albany Chamber of Commerce, and E. A. Cudahy, Jr., president of Cudahy Packing Co. L. O. Burkholder, public relations department, Cudahy Packing Co., acted as master of ceremonies.

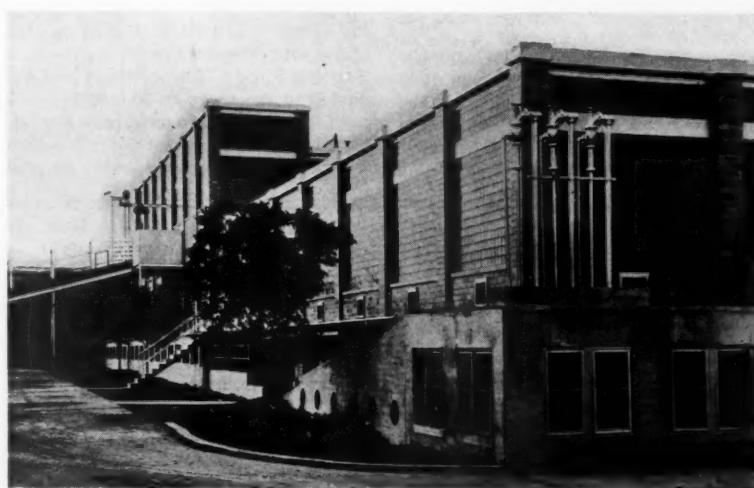
The plant was open to visitors all day, uniformed guides being furnished to conduct the guests through the various departments and explain methods, equipment and operations. Souvenirs were handed out to all comers. The plant was tastefully decorated for the occasion, one of the most interesting features being the display of Cudahy food products in the assembly room adjoining the loading dock.

This plant, containing many new and unique features of construction and equipment, was described in the September 26, 1936, issue of THE NATIONAL PROVISIONER.

In commemoration of Albany's Centennial and the opening of the plant the Cudahy Packing Co. issued as souvenirs handsome bronze medallions. On one side is a raised likeness of the plant with the inscription, "The Cudahy Packing Co., Albany, Ga., Est. Oct. 13, 1936." Inscription on the other side reads "Commemorating the Hundredth Anniversary of the Founding of Albany, Ga. A Century of Progress. 1836-1936."

A testimonial dinner, attended by church dignitaries, public officials and prominent business men of the city and vicinity, was tendered to president Cudahy on the evening of dedication day.

Cudahy executives present at the dedication, in addition to president E. A. Cudahy, Jr., included vice president D. J. Donohue, treasurer J. E. Wagner, general superintendent R. E. Yocom; Thos. Creigh, general counsel; A. W. Ruf, head of the purchasing department, and George A. Fongar, head of the transportation department.



MEAT PACKING PLANT BUILT OF GLASS

Formal opening of the plant of Cudahy Packing Co. at Albany, Ga., was the occasion of a big celebration. This plant contains many unique features, one of which is that the walls are constructed of translucent glass blocks.

NEWS OF THE RETAILERS

D. O. Thompson, Manistee, Mich., has purchased Thompson's Market, Bear Lake, Mich., from Donovan Thompson.

R. L. Schaller has purchased bank building in Ashton, Ill., and will remodel for meat market.

Sam Goldman has opened meat market at 618 W. Brown st., Milwaukee, Wis.

George H. Jorgenson purchased meat business of Robert W. Hayes, 107 14th ave., N., Seattle, Wash.

Jordan's Market, San Francisco, Cal., has been moved from 1520 to 1544 Church st.

Peter Warner, Lake Benton, Minn., sold meat market to William Davis.

Elmer Liebe, Harvey, N. D., bought Foster Meat Market.

M. Berry opened meat market at 2722 E. 50th st., Minneapolis, Minn.

The Baker Meat Market has been opened at 2800 N. 22nd st., Milwaukee, Wis.

Moses Bros., Fond du Lac, Wis., will open meat store on East Merrill ave.

Nelsen & Son, Racine Wis., will open new meat market at 2011 Taylor ave.

Goodwill Market, Pontiac, Mich., recently opened completely remodeled meat market at 74 No. Saginaw st.

CHAIN STORE SALES

Jewel Tea Co. sales for the first 40 weeks of 1936 totaled \$15,156,772, compared with \$14,177,328 in the like 1935 period, an increase of 6.9 per cent. Dollar volume for the four weeks ended October 3, amounted to \$1,501,327, a gain of 5.4 per cent over \$1,424,740 in the corresponding 1935 period.

National Tea Co. reports sales of \$47,037,749 for the first 40 weeks of 1936, and increase of one-half of 1 per cent over \$46,795,841 in the like 1935 period. Consolidated store sales for the four weeks ended October 10, amounted to \$4,922,132, a gain of 5.5 per cent over the corresponding period last year.

SEPTEMBER FRESH MEAT PRICES

CHICAGO

Wholesale fresh meat prices for September, 1936, with comparisons:

	Sept.	Aug.	Sept.				
	1936	1936	1935				
BEEF.							
Steer—				Steer—			
300-500 lbs.,	Choice	\$15.20	\$14.50	Choice	\$	\$	\$17.00
Good	13.95	13.30	15.41	Good	15.00
Medium	11.52	11.06	12.18	Medium	12.15	11.48	12.75
Common	9.27	9.15	9.95	Common	10.44	9.58	10.00
500-600 lbs.,	Prime	500-600 lbs.,
Choice	14.22	13.52	14.22	Choice	13.72	11.45	18.04
Good	13.06	13.15	15.41	Good	14.20	11.35	15.02
Medium	11.27	11.05	12.18	Medium	12.13	11.65	12.81
Common	9.27	9.15	9.95	Common	10.41	9.74	10.00
600-700 lbs.,	Prime	600-700 lbs.,
Choice	14.61	13.74	17.59	Choice	15.15	14.18	18.28
Good	13.51	12.75	15.56	Good	14.06	13.35	16.21
Medium	11.71	11.39	12.55	Medium	12.36	11.70	13.10
700 lbs. up,	Prime	700 lbs. up.,
Choice	14.31	13.74	17.65	Prime	15.70	14.72	17.00
Good	13.35	12.75	15.88	Choice	15.09	14.16	18.20
Medium	11.25	11.05	12.28	Good	14.02	13.35	16.32
Cow—	Good	0.96	0.50	Cow—
Medium	8.96	8.71	9.60	Medium	10.06	9.59	10.02
Common	8.21	8.18	8.80	Common	8.94	8.40	9.04

VEAL AND CALF CARCASSES.

	Sept.	Aug.	Sept.	
	1936	1936	1935	
VEAL AND CALF CARCASSES.				
Veal—1	Choice	15.66	13.41	16.42
Good	14.57	12.22	15.40	
Medium	13.01	10.98	14.23	
Common	11.21	9.72	13.03	
Calf—1	Good	11.22	11.22	13.32
Medium	10.17	9.98	11.89	
Common	9.17	8.81	10.49	

1Skin on.

LAMB AND MUTTON.

	Sept.	Aug.	Sept.	
	1936	1936	1935	
LAMB AND MUTTON.				
Lamb—				Lamb—
38 lbs. down,	Choice	18.00	19.10	17.69
Good	16.80	17.80	16.68	
Medium	15.22	16.00	15.66	
Common	13.36	12.90	14.56	
39-45 lbs.,	Choice	18.00	19.10	17.69
Good	16.80	17.80	16.68	
Medium	15.22	16.00	15.66	
Common	13.36	12.90	14.56	
46-55 lbs.,	Choice	18.01	19.31	17.25
Good	16.83	18.68	16.25	
Mutton (ewe) 70 lbs. down:	Good	7.90	8.10	9.38
Medium	6.90	7.10	8.38	
Common	5.90	6.10	7.38	

	Sept.	Aug.	Sept.	
	1936	1936	1935	
FRESH PORK.				
Hams, 10-14 lbs. av.	19.10	21.42	21.30
Loins, 8-10 lbs. av.	24.06	23.14	26.01	
10-12 lbs. av.	23.19	22.15	24.86	
12-13 lbs. av.	20.83	18.65	22.77	
16-22 lbs. av.	17.09	15.39	18.76	
Shoulders, N. Y. style, skinned, 8-12 lbs. av.	16.41	16.06	19.85	
Picnics, 6-8 lbs. av.	
Butts, Boston style, 4-6 lbs. av.	20.19	19.36	23.13	
Spareribs, half sheet	14.57	12.98	16.93	

FRESH PORK.

SEPTEMBER FRESH MEAT PRICES

NEW YORK

Wholesale fresh meat prices for September, 1936, with comparisons:

	Sept.	Aug.	Sept.				
	1936	1936	1935				
BEEF.							
Steer—				Steer—			
300-500 lbs.,	Choice	\$15.20	\$17.52	Choice	\$	\$	\$17.00
Good	13.95	13.30	15.41	Good	15.00
Medium	11.52	11.06	12.18	Medium	12.15	11.48	12.75
Common	9.27	9.15	9.95	Common	10.44	9.58	10.00
500-600 lbs.,	Prime	500-600 lbs.,
Choice	14.22	13.52	14.22	Choice	13.72	11.45	18.04
Good	13.06	13.15	15.41	Good	14.20	11.35	15.02
Medium	11.27	11.05	12.18	Medium	12.13	11.65	12.81
Common	9.27	9.15	9.95	Common	10.41	9.74	10.00
600-700 lbs.,	Prime	600-700 lbs.,
Choice	14.61	13.74	17.59	Choice	15.15	14.18	18.28
Good	13.51	12.75	15.56	Good	14.06	13.35	16.21
Medium	11.71	11.39	12.55	Medium	12.36	11.70	13.10
700 lbs. up,	Prime	700 lbs. up.,
Choice	14.31	13.74	17.65	Prime	15.70	14.72	17.00
Good	13.35	12.75	15.88	Choice	15.09	14.16	18.20
Medium	11.25	11.05	12.28	Good	14.02	13.35	16.32
Cow—	Good	0.96	0.50	Cow—
Medium	8.96	8.71	9.60	Medium	10.06	9.59	10.02
Common	8.21	8.18	8.80	Common	8.94	8.40	9.04

VEAL AND CALF CARCASSES.

	Sept.	Aug.	Sept.	
	1936	1936	1935	
VEAL AND CALF CARCASSES.				
Veal—1	Choice	17.61	15.19	18.00
Good	15.82	14.50	16.11	
Medium	13.92	11.90	14.18	
Common	12.08	10.44	12.40	
Calf—1	Good	12.74	11.82	14.32
Medium	11.63	10.28	12.01	
Common	10.51	9.01	11.38	

1Skin on.

LAMB AND MUTTON.

	Sept.	Aug.	Sept.	
	1936	1936	1935	
LAMB AND MUTTON.				
Lamb—				Lamb—
38 lbs. down,	Choice	10.20	20.97	22.55
Good	8.00	18.70	17.86	
Medium	16.39	16.81	16.00	
Common	14.61	14.74	15.45	
39-45 lbs.,	Choice	18.93	20.19	18.84
Good	17.75	18.70	17.96	
Medium	16.20	16.82	16.00	
Common	14.55	15.45	15.00	
46-55 lbs.,	Choice	18.71	20.36	18.28
Good	17.71	19.35	17.38	
Mutton (ewe) 70 lbs. down:	Good	8.77	8.25	9.00
Medium	7.32	7.05	8.58	
Common	6.05	5.90	7.28	

FRESH PORK.

	Sept.	Aug.	Sept.	
	1936	1936	1935	
FRESH PORK.				
Hams, 10-14 lbs. av.	20.97	22.55	23.35
Loins, 8-10 lbs. av.	24.72	23.46	26.70	
10-12 lbs. av.	23.19	22.15	24.86	
12-13 lbs. av.	20.83	18.65	22.77	
16-22 lbs. av.	17.09	15.39	18.76	
Shoulders, N. Y. style, skinned, 8-12 lbs. av.	18.14	17.32	20.07	
Picnics, 6-8 lbs. av.	
Butts, Boston style, 4-8 lbs. av.	21.63	20.50	24.25	
Spareribs, half sheet	13.90	12.50	18.14	

CHAIN TAX LAW APPEALED

Constitutionality of the gross receipts tax levied by the state of Iowa on chain stores may soon be decided by the U. S. Supreme Court. The question was submitted to the court on October 14. The tax in Iowa is in two parts, one a graduated levy on the number of units operated, the other a graduated tax on gross

receipts. The latter section of the law has been held invalid by a special three-judge federal court and this decision is now being appealed to the high court by the state. The Iowa gross receipts tax applies only to operators of two or more stores, but the total number of stores operated not only in Iowa, but outside that state is counted for tax purposes.

CHRISTENSEN & McDONALD
ARCHITECTS — ENGINEERS

59 East Van Buren St. Chicago, Illinois

• Specializing in Meat Packing Plants, Refrigeration, Air Conditioning
INDUSTRIAL AND CONSTRUCTION LOANS

TO SELL YOUR PRODUCTS
in Great Britain

communicate with
STOKES & DALTON, LTD.
Leeds, 9 ENGLAND

PACKER AND FOOD STOCKS

Price ranges of listed stocks, Oct. 22, 1936, or nearest previous date:

for Sep-
S:
Sept.
30, 1936

	Sales.	High.	Low.	— Close. —
	Week Ended	Oct. 21.	Oct. 21.	Oct. 14.
Amal. Leather	4,400	4 1/2	4 1/2	4 1/2 2
Do. Pfd.	(new)	200	36	35 1/2 35 1/2 57 1/2
Amer. H. & L.	3,500	5 1/2	5 1/2	5 1/2 5 1/2
Do. Pfd.	200	35 1/2	35 1/2	35 1/2 35 1/2
Amer. Stores	1,200	27	27	26 1/2
Armour Ill.	23,800	5%	5 1/2	5 1/2 5 1/2
Do. Pfd.	400	79	79	79 1/2
Do. Del. Pfd.	300	108	108	107 1/2
Beechnut Pack.	600	95	95	94 1/2
Boehack, H. C.	1,000	9 1/2	9 1/2	9 1/2 9 1/2
Do. Pfd.	10	54 1/2	54 1/2	54 1/2 52 1/2
Chick. Oil	3,000	19 1/2	19 1/2	19 1/2 19 1/2
Chide Co.	1,600	9 1/2	9 1/2	9 1/2 9 1/2
Coddy Pack.	1,000	37	37	37 1/2
First Nat. Strs.	6,000	51	51	46 1/2
Gen. Foods	14,300	41 1/2	40 1/2	41 1/2 40 1/2
Gobel Co.	4,000	5	4 1/2	5 5
Gr. A & P				127 1/2
1st Pfd.				127 1/2
Do. New.	180	116%	116 1/2	116 1/2
Hormel, G. A.	200	19 1/2	19 1/2	19 1/2
Higrade Food.	6,700	4%	4 1/2	4 1/2 4 1/2
Kroger G. & B.	14,000	22%	22%	22%
Libby McNeill	23,750	10 1/2	10 1/2	8 1/2
McKee Co.	1,000	3 1/2	3 1/2	3 1/2
McMurry & Co.	210	8	8	7 1/2
Nat. Leather	2,050	1%	1%	1%
Nat. Tea	4,800	9 1/2	9 1/2	9 1/2
Proc. & Gamb.	11,500	50 1/2	50 1/2	49 1/2
Do. Pr. Pfd.	30	119 1/2	119 1/2	119 1/2
Rath Pack.	50	25 1/2	25 1/2	25 1/2
Safeway Strs.	23,500	38	37 1/2	38
Safeway Strs.	100%	109%	109%	109 1/2
Do. 6% Pfd.	150	110	109 1/2	109 1/2
Do. 7% Pfd.	360	111 1/2	111	111
Stahl Meyer				2 1/2
Swift Co.	19,800	23 1/2	22 1/2	22 1/2
Do. Pfd.	3,950	31 1/2	31 1/2	31 1/2
Trotter Pork.				8
U. S. Leather	5,000	5	4 1/2	4 1/2
Do. A.	8,800	12 1/2	11 1/2	11 1/2
Do. Pr. Pfd.	600	95	95	95
Wesson Oil	2,400	40	40 1/2	39 1/2
Do. Pfd.				81 1/2
Wilson & Co.	16,100	8 1/2	8 1/2	8 1/2
Do. Pfd.	1,200	80	80	80 1/2

FINANCIAL NOTES

Kroger Grocery and Baking Co. has declared a quarterly dividend of 40 cents on common stock, payable December 1, to shareholders of record on November 10. Quarterly dividends of \$1.50 and \$1.75 have been declared on 6 and 8 per cent preferred shares, the first payable January 2, to shareholders of record on December 21, and the last payable February 1, to stockholders on January 20.

Indicated 1936 earnings of United Stockyards Corp., recently formed to acquire stockyards interests of Swift & Company, were revealed this week by the Securities and Exchange Commission in connection with the proposed offering of securities by the company. The yards in which the firm has an interest had combined net income of \$749,832 for the first nine months of 1936, compared with \$488,852 in 1935. United Stockyards equity in the profits amounts to \$401,173 the report estimated, of which \$143,437 would be required for interest on proposed collateral trust bonds and \$162,750 for proposed convertible preferred stock dividends.

MEAT FOR HEALTH

The story of meat as a food which builds for health, and its role in weight reduction diets was brought to the attention of public health nurses from all sections of the United States through

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on October 22, 1936:

		CHICAGO.	BOSTON.	NEW YORK.	PHILA.
FRESH BEEF:					
STEERS, 300-500 lbs.¹:					
Choice		\$15.00@16.00			
Good		12.00@15.00			
Medium		9.50@12.00		10.50@13.00	
Common (plain)		8.00@ 9.50		9.50@10.50	
STEERS, 500-600 lbs.:					
Prime		14.50@15.50		16.50@17.00	
Choice		12.50@14.50		15.50@16.50	
Good		12.00@12.00		13.00@13.00	
Medium		8.00@ 9.50		10.00@11.00	
STEERS, 600-700 lbs.:					
Prime			16.00@16.50	16.00@17.00	
Choice		14.00@15.00		15.00@16.00	
Good		12.00@14.00		13.00@14.00	
Medium		10.00@12.00	11.50@13.00	11.00@13.00	11.00@13.50
STEERS, 700 lbs. up:					
Prime			15.00@15.50	15.50@16.00	15.00@16.00
Choice		13.00@14.00	14.00@15.00	14.50@15.50	14.50@15.50
Good		12.00@13.00	13.00@14.00	13.00@14.50	13.50@14.50
COWS:					
Choice					
Good		9.00@10.00	10.00@10.50	10.00@11.00	10.50@11.00
Medium		8.50@ 9.00	9.50@10.00	9.00@10.00	9.50@10.50
Common (plain)		8.00@ 8.50	8.50@ 9.50	8.00@ 9.00	8.50@ 9.50
FRESH VEAL:					
VEAL ² :					
Choice		13.50@14.50	15.00@16.00	15.00@17.00	15.00@16.00
Good		12.50@13.50	13.50@15.00	12.50@15.00	14.00@15.00
Medium		10.50@12.50	11.50@13.50	11.00@12.50	12.00@14.00
Common (plain)		9.00@10.50	9.50@11.50	10.00@11.00	10.00@12.00
CALFES²:					
Good		9.50@11.00	10.00@11.00	10.00@11.00	10.00@12.00
Medium		8.50@ 9.50	9.00@10.00	8.50@10.00	9.00@10.00
Common (plain)		8.00@ 8.50	8.00@ 9.00	8.00@ 8.50	7.00@ 9.00
FRESH LAMB AND MUTTON:					
LAMBS, 38 lbs. down:					
Choice		15.50@16.00	16.50@17.00	16.50@17.00	17.00@18.00
Good		15.00@15.50	15.50@16.50	15.50@16.50	16.00@17.00
Medium		14.00@15.00	14.50@15.50	14.50@15.50	15.00@16.00
Common (plain)		13.00@14.00	13.50@14.50	13.50@14.50	14.00@15.00
LAMBS, 39-45 lbs.:					
Choice		15.50@16.00	16.50@17.00	16.00@16.50	17.00@18.00
Good		14.50@15.50	15.50@16.50	15.50@16.50	16.00@17.00
Medium		13.50@14.50	14.50@15.50	14.00@15.50	15.00@16.00
Common (plain)					
LAMBS, 46-55 lbs.:					
Choice		14.00@15.00	15.00@16.00	15.00@16.00	16.00@16.50
Good		13.50@14.50	14.00@15.00	14.50@15.00	15.00@16.00
MUTTON, Ewe, 70 lbs. down:					
Good		7.50@ 9.00	8.50@10.00	8.50@10.00	8.00@ 9.00
Medium		6.50@ 7.50	7.00@ 8.50	7.00@ 8.50	7.00@ 8.00
Common (plain)		5.50@ 6.50	6.00@ 7.00	6.00@ 7.00	6.00@ 7.00
FRESH PORK CUTS:					
LOINS:					
8-10 lbs. av.		17.00@18.00	18.00@19.00	17.00@19.50	18.00@20.00
10-12 lbs. av.		17.00@18.00	18.00@19.00	17.00@19.00	18.00@20.00
12-15 lbs. av.		16.00@17.00	17.50@18.50	16.50@17.50	17.00@19.00
16-22 lbs. av.		15.00@16.00	16.00@17.00	15.50@17.00	16.00@17.00
SHOULDERS, N. Y. Style, Skinned:					
8-12 lb. av.		14.00@15.00		16.00@17.00	16.00@18.00
PICNICS:					
6-8 lb. av.			16.00@16.50		
BUTTS, Boston Style:					
4-8 lb. av.		16.50@17.50		18.00@20.00	19.00@20.00
SPARSE RIBS:					
Half Sheets		12.00@13.00			
TRIMMINGS:					
Regular		11.50@12.00			
¹ Includes heifers, 450 lbs. down, at Chicago. ² Includes "skins on" at New York and Chicago. ³ Includes sides at Boston and Philadelphia.					
exhibits set up by the National Live Stock and Meat Board at the annual convention of the American Public Health Association held at New Orleans, La., October 20 to 23 inclusive.					
Transparencies of the Board's Food Value charts were on display, showing that meat leads all other foods per average helping as a source of protein, iron, phosphorus, calories and is also high in some of the essential vitamins. Wax models of foods for weight reduction menus were on display, illustrating the fact that it is possible to reduce an average of 10 pounds per month and have the privilege of eating lean meat three times per day. The dishes in addition to meat, include cheese, eggs, vegetables, fruits, bread, butter and coffee.					

Week ending October 24, 1936

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef

	Week ended	Cor. week.
Prime native steers—	Oct. 21, 1936.	1935.
400-600	16 @16 1/2	18 1/2 @19
600-800	15 @15 1/2	17 1/2 @18
800-1000	14 1/2 @15	17 1/2 @18 1/2
Good native steers—		
400-600	15 1/2 @16	17 @17 1/2
600-800	14 @15	16 1/2 @17
800-1000	13 1/2 @14	16 1/2 @16 1/2
Medium steers—		
400-600	14 @15	13 1/2 @14 1/2
600-800	13 1/2 @14 1/2	13 1/2 @14 1/2
800-1000	13 1/2 @14	14 1/2 @15
Heifers, good, 400-600	15 @15 1/2	14 1/2 @14 1/2
Cows, 400-600	9 1/2 @10 1/2	8 1/2 @10 1/2
Hind quarters, choice	6 @20	7 @23
Fore quarters, choice	13	15

Beef Cuts

Steer loins, prime	@29	unquoted
Steer loins, No. 1	@27	@33
Steer loins, No. 2	@26	@30
Steer short loins, prime	@40	unquoted
Steer short loins, No. 1	@33	@43
Steer short loins, No. 2	@32	@38
Steer short loins (hips)	@22	@24
Steer loin ends, No. 2	@22	@23
Cow loins	@17	@13
Cow short loins	@21	@14
Cow loin ends (hips)	@15	@12
Steer ribs, prime	@19	unquoted
Steer ribs, No. 1	@17	@23
Steer ribs, No. 2	@16	@22
Cow ribs, No. 2	@12	@12
Cow ribs, No. 3	@10	@9
Steer rounds, prime	@13	unquoted
Steer rounds, No. 1	@14 1/2	@14 1/2
Steer rounds, No. 2	@13	@14
Steer chuck, prime	@12	unquoted
Steer chuck, No. 1	@12	@13
Steer chuck, No. 2	@11 1/2	@12 1/2
Cow rounds	@12	@10 1/2
Cow chuck	@10	@9 1/2
Steer plates	@9 1/2	@13
Medium plates	@9 1/2	@12 1/2
Briskets, No. 1	@12 1/2	@16
Steer navel ends	@8	@11 1/2
Cow navel ends	@7	@8 1/2
Fore shanks	@9	@8
Hind shanks	@5 1/2	@5
Strip loins, No. 1, bulk	@55	@60
Strip loins, No. 2	@25	@30
Sirloin, No. 1	@25	@18
Sirloin, No. 2	@18	@18
Beef tenderloins, No. 1	@55	@60
Beef tenderloins, No. 2	@40	@50
Rump butts	@11 1/2	@15 1/2
Flank steaks	@20	@22
Shoulder clods	@12	@14 1/4
Hanging tenderloins	@12	@14
Insides, green, 6@8 lbs.	@13 1/2	@15
Outsides, green, 5@8 lbs.	@13 1/2	@14
Knuckles, green, 5@6 lbs.	@13 1/2	@13

Beef Products

Brains (per lb.)	@ 7	@ 9
Hearts	@10	@12
Tongue	@18	@21
Sweetbreads	@15	@20
Ox-tail, per lb.	@ 8	@10
Fresh tripe, plain	@ 9	@10
Fresh tripe, H. C.	@11 1/2	@12 1/2
Livers	@18	@18
Kidneys, per lb.	@10	@11

Veal

Choice carcass	14 @15	13 1/2 @16 1/2
Good carcass	12 @13	14 1/2 @15 1/2
Good saddles	17 @18	16 @18
Good racks	11 @13	12 @13
Medium racks	@ 9	@12

Veal Products

Brains, each	@ 9 1/2	@10
Sweetbreads	@35	@35
Calf livers	@35	@35

Lamb

Choice lambs	@16	@16
Medium lambs	@14	@14
Choice saddles	@19	@19
Medium saddles	@17	@17
Choice forces	@14	@13
Medium forces	@12	@12
Lamb fries, per lb.	@25	@25
Lamb tongues, per lb.	@15	@15
Lamb kidneys, per lb.	@20	@20

Mutton

Heavy sheep	@ 6	@ 6
Light sheep	@ 8	@ 9
Heavy saddles	@ 8	@ 9
Light saddles	@10	@11
Heavy forces	@ 4	@ 5
Light forces	@ 6	@ 7
Mutton legs	@11	@10
Mutton loins	@ 8	@ 8
Mutton stew	@ 5	@ 5
Sheep tongues, per lb.	@12 1/2	@12 1/2
Sheep heads, each	@10	@10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.	@21	@22 1/2
Picnic shoulders	@14	@18
Skinned shoulders	@14 1/2	@18
Tenderloins	@35	@40
Spareribs	@12	@17 1/2
Back fat	@13	@19
Boston butts	@17	@22 1/2
Boneless butts, cellar trim, 2@4	@22	@28
Hocks	@11	@14
Tails	@11	@18
Neck bones	@ 4 1/2	@ 7 1/2
Slip bones	@13	@14
Blade bones	@12 1/2	@16
Pigs' feet	@ 5	@ 7
Kidneys, per lb.	@ 9	@13
Livers	@ 9 1/2	@16
Breasts	@ 8	@10
Ears	@ 8	@13
Snouts	@ 8	@10
Heads	@ 8	@10
Chitterlings	@ 6	@ 7

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@15%
Clear bellies, 18@20 lbs.	@15%
Rib bellies, 25@30 lbs.	@15%
Fat backs, 10@12 lbs.	@10%
Fat backs, 14@16 lbs.	@12%
Regular plates	@11%
Jowl butts	@11

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	25
Fancy skd. hams, 14@16 lbs., parchment paper	26 1/2
Standard reg. hams, 14@16 lbs., plain	23
Picnics, 4@8 lbs., short shank, plain	19
Picnics, 4@8 lbs., long shank, plain	18
Fancy bacon, 6@8 lbs., parchment paper	28
Standard bacon, 6@8 lbs., plain	23 1/2
No. 1 beef ham sets smoked	24 1/2
100 lbs. 8@12 lbs.,	30
Outsides, 5@9 lbs.	27
Knuckles, 5@9 lbs.	27
Cooked hams, choice, skin on, fattened	33 1/2
Cooked hams, choice, skinless, fattened	42 1/2
Cooked picnics, skin on, fattened	28
Cooked picnics, skinned, fattened	28

LARD

Prime steam, cash, Bd. Trade	@11 47 1/2
Prime steam, loose, Bd. Trade	@11 16
Refined lard, tierces, f.o.b. Chgo.	@ 12%
Kettle rend., tierces, f.o.b. Chgo.	@ 12%
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 12%
Head cheese	18
Thuringer cervelat	16
Minced luncheon specialty	16
Minced luncheon specialty, choice	16
Tongue sausage	15
Blood sausage	14
Souse	14
Polish sausage	14

DRY SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons
Country style sausage, fresh in bulk
Country style sausage, smoked
Frankfurters, in sheep casings
Bologna in beef bungs, choice
Bologna in beef bungs, regular
Liver sausage in hog bungs
Head cheese
New England luncheon specialty
Minced luncheon specialty, choice
Tongue sausage
Blood sausage
Souse
Polish sausage

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	11
Special lean pork trimmings	11 1/2
Extra lean pork trimmings	12
Pork cheek meat	12
Pork hearts	7	7 1/2
Pork livers	7	7 1/2
Native boneless bull meat (heavy)	10 1/2	10 1/2
Shank meat	9	9
Boneless chuck	9	9
Beef trimmings	8 1/4	8 1/4
Beef cheeks (trimmed)	8 1/4	8 1/4
Dressed hams, 350 lbs. and up	7	7 1/2
Dressed cutter cows, 400 lbs. and up	7 1/2	8 1/2
Dr. bologna bulls, 600 lbs. and up	6	8 1/2
Pork tongues, canner trim, S. P.	12 1/2	12 1/2
Small tins, 2 to 24 oz.	6.75

SAUSAGE IN OIL

Bologna style sausage, in beef rounds	
Small tins, 2 to 24 oz.	\$6.50
Frankfurt style sausage, in sheep casings	\$7.50
Small tins, 2 to 24 oz.	\$7.50
Smoked link sausage, in hog casings	\$6.75
Small tins, 2 to 24 oz.	\$6.75

BARRELED PORK AND BEEF

Mess pork, regular	@29.00
Family back pork, 24 to 34 pieces	@31.00
Family back pork, 35 to 45 pieces	@30.00
Clear back pork, 40 to 50 pieces	@26.00
Clear plate pork, 25 to 35 pieces	@21.50
Bean pork	@25.00
Brisket pork	@30.00
Plate beef	@18.50
Extra plate beef, 200-lb. bbls.	@19.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.50
Lamb tongue, short cut, 200-lb. bbl.	51.50
Regular tripe, 200-lb. bbl.	19.00
Honeycomb tripe, 200-lb. bbl.	22.00
Pocket honeycomb tripe, 200-lb. bbl.	25.00

PURE VINEGARS

A. P. CALLAHAN & COMPANY
2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. w'hse stock):		
5 or more bbls. delivered in Chicago.....	\$9.40	
5 or more bbls. delivered in N. Y.	9.25	
Salt-peter, 1 to 4 bbls. f.o.b. N. Y.		
Dbl. refined granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.62 1/2	7.50
Large crystals.....	8.00	7.75
Dbl. ref'd. gran. nitrate of soda.....	3.62 1/2	3.25
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago.....		
Granulated.....	\$ 6.996	
Medium, undried.....	8.496	
Medium, dried.....	9.996	
Rock.....	6.782	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans.....	\$3.40	
Second sugar, 90 basis.....	None	
Standard gran., f.o.b. refiners (2%).....	\$4.45	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	\$4.15	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	\$4.05	
Dextrose.....	\$3.82	

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.....	17	18 1/2
Reefited.....	17 1/2	21 1/2
Chili Pepper, Fancy.....	21 1/2	21
Chili Powder, Fancy.....	21	22
Cloves, Amboyna.....	22	26
Madagascar.....	18	21
Zanzibar.....	17 1/2	20 1/2
Ginger, Jamaica.....	17	19 1/2
African.....	16	17 1/2
Mac's Fancy Bands.....	68	73
East India.....	68	68
E. I. & W. I. Blend.....	62	62
Mustard Flour, Fancy.....	15	22 1/2
No. 1.....	15	15
Native, Fancy Bands.....	25	20 1/2
East India.....	20 1/2	19
E. I. & W. I. Blend.....	26 1/2	26 1/2
Paprika, Extra Fancy.....	26	25 1/2
Fancy.....	26	25 1/2
Hungarian.....	26	25 1/2
Peppa Sweet Red Pepper.....	26 1/2	28 1/2
Pimlex (220-lb. bbls.).....	28 1/2	28 1/2
Pepper, Cayenne.....	21 1/2	21 1/2
Red Pepper, No. 1.....	18	18
Pepper, Sweet, Aleppy.....	10	11 1/2
Black Lampung.....	6	7 1/2
Black Tellicherry.....	10 1/2	12
White Java Muntok.....	11 1/2	13
White Singapore.....	13	13
White Packers.....	11	11

SEEDS AND HERBS

	Ground	for	Whole. Sausage.
Caraway Seed.....	10	12	
Celery Seed, French.....	21	25	
Cominos Seed.....	12	14 1/2	
Coriander Morocco Bleached.....	8		
Coriander Morocco Natural No. 1.....	6 1/2	8 1/2	
Marjoram Seed, Cal. Yellow.....	8	10	
American.....	8	10	
Marjoram, French.....	22	26	
Oregano.....	12 1/2	15	
Sage, Dalmatian Fancy.....	9 1/2	11 1/2	
Dalmatian No. 1, Fancy.....	9	10 1/4	

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@@ 18
Domestic rounds, 140 pack.....	@@ 29
Export rounds, wide.....	@@ 42
Export rounds, medium.....	@@ 43
Export rounds, narrow.....	@@ 35
No. 1 weasands.....	@@ 04
No. 2 weasands.....	@@ 02
No. 1 bungs.....	@@ 11
No. 2 bungs.....	@@ 06
Middles, regular.....	@@ 30
Middles, select, wide, 26 1/2 in.....	@@ 45
Middles, select, extra wide, 2 1/2 in and over.....	@@ 75
Dried bladders:	
12-15 in. wide, flat.....	.70
10-12 in. wide, flat.....	.60
8-10 in. wide, flat.....	.45
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.35
Narrow, special, per 100 yds.....	2.25
Medium, regular.....	2.20
Wide, per 100 yds.....	1.45
Extra wide, per 100 yds.....	1.25
Export bungs.....	.25
Large prime bungs.....	.19
Medium prime bungs.....	.13
Small prime bungs.....	.09
Middles, per set.....	.18
Stomachs.....	.08

COOPERAGE

Ash pork barrels, black hoops.....	\$1.35	@ 1.37 1/2
Ash pork barrels, galv. hoops.....	1.42 1/2	@ 1.45
Oak pork barrels, black hoops.....	1.25	@ 1.27 1/2
Oak pork barrels, galv. hoops.....	1.32 1/2	@ 1.35
White oak ham tierces.....	2.17 1/2	@ 2.20
Red oak lard tierces.....	1.92 1/2	@ 1.95
White oak lard tierces.....	2.02 1/2	@ 2.05

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, top.....	\$ @ 8.50
Steers, better grade.....	8.25 @ 8.35
Steers, medium.....	7.35 @ 8.00
Steers, common.....	6 @ 7.25
Cows, good.....	up to 6.00
Cows, common to medium.....	4.50 @ 5.00
Bulls, better grade, sausage.....	6.00 @ 6.25

LIVE CALVES

Vealers, choice.....	\$12.00 @ 12.50
Vealers, good, 130 lbs.....	@ 10.00
Vealers, medium.....	8.00 @ 8.50
Calves, good.....	@ 7.25
Calves, common.....	down to 4.00

LIVE LAMBS

Lambs, top.....	\$ @ 10.25
Lambs, good to choice.....	9.75 @ 10.25
Lambs, medium to good.....	8.00 @ 9.25
Lambs, common.....	@ 6.50
Sheep, ewes.....	2.00 @ 4.00

LIVE HOGS

Hogs, good to choice, 192 lbs.....	\$ @ 10.40
------------------------------------	------------

DRESSED BEEF

CITY DRESSED.

Choice, native, heavy.....	16 @ 17
Choice, native, light.....	16 @ 17
Native, common to fair.....	14 1/2 @ 15 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	15 1/2 @ 16 1/2
Native choice heifers, 440@600 lbs.....	15 1/2 @ 16 1/2
Good to choice cows.....	14 @ 15
Good to choice cows.....	12 @ 13
Common to fair cows.....	10 1/2 @ 11 1/2
Fresh bologna bulls.....	11 @ 11 1/2

BEEF CUTS

	Western.	City.
No. 1 ribs.....	19 @ 21	20 @ 22
No. 2 ribs.....	17 @ 18	18 @ 19
No. 3 ribs.....	16 @ 17	16 @ 17
No. 1 loins.....	26 @ 30	26 @ 30
No. 2 loins.....	23 @ 25	23 @ 25
No. 3 loins.....	18 @ 21	20 @ 22
No. 1 hinds and ribs.....	17 @ 20	17 @ 20
No. 2 hinds and ribs.....	16 1/2 @ 17 1/2	17 @ 18
No. 1 rounds.....	15 @ 15	15 @ 16
No. 2 rounds.....	14 @ 14	14 @ 15
No. 3 rounds.....	13 @ 14	13 @ 14
No. 3 chuck.....	15 @ 15	14 @ 15
No. 2 chuck.....	14 @ 14	13 @ 14
No. 3 chuck.....	12 @ 13	12 @ 13
Bologna.....	11 @ 12	11 @ 12
Rolls, reg. 6@8 lbs. av.....	23 @ 25	23 @ 25
Rolls, reg. 4@6 lbs. av.....	18 @ 20	18 @ 20
Tenderloins, 4@6 lbs. av.....	50 @ 60	50 @ 60
Tenderloins, 5@6 lbs. av.....	50 @ 60	50 @ 60
Shoulder cloths.....	12 @ 14	12 @ 14

DRESSED SHEEP AND LAMBS

Good.....	15 1/2 @ 16
Medium.....	14 1/2 @ 15 1/2
Common.....	12 1/2 @ 14 1/2

DRESSED HOGS

Hogs, good and choice (90-140 lbs.).....	\$14.50 @ 15.50
------------------------------------------	-----------------

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	19 1/2 @ 20
Pork tenderloins, fresh.....	24 @ 24
Pork tenderloins, fresh.....	30 @ 32
Shoulders, Western, 10@12 lbs. av.....	16 1/2 @ 17
Butts, boneless, Western.....	20 @ 21
Butts, regular, Western.....	19 @ 20
Hams, Western, fresh, 10@12 lbs. av.....	20 @ 21
Pork trimmings, extra lean.....	19 @ 20
Pork trimmings, regular 50% lean.....	15 @ 16
Spareribs.....	14 @ 15

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	25 @ 26
Regular hams, 10@12 lbs. av.....	25 @ 26
Regular hams, 12@14 lbs. av.....	25 @ 26
Skinned hams, 10@12 lbs. av.....	20 1/2 @ 27 1/2
Skinned hams, 12@14 lbs. av.....	20 1/2 @ 27 1/2
Skinned hams, 18@20 lbs. av.....	20 @ 21
Skinned hams, 18@20 lbs. av.....	25 1/2 @ 26 1/2
Picnics, 6@8 lbs. av.....	19 @ 20
City pickled bellies, 8@12 lbs. av.....	23 @ 25
Bacon, boneless, Western.....	28 @ 29
Bacon, boneless, city.....	27 @ 28
Roulottes, 8@10 lbs. av.....	21 1/2 @ 22 1/2
Beef tongue, light.....	21 @ 22
Beef tongue, heavy.....	24 @ 25

FANCY MEATS

Fresh steer tongues, untrimmed.....	14c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	16c a pound
Beef hanging tenders.....	23c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop fat.....	@ 2.75 per cwt.
Breast fat.....	@ 3.25 per cwt.
Edible suet.....	@ 4.75 per cwt.
Inedible suet.....	@ 3.75 per cwt.

GREEN CALFSKINS

5-9 9 1/2-12 1/2 12 1/2-14 1/2-18 18 up	
Prime No. 1 Veals.....	1.95
Prime No. 2 Veals.....	1.75
Buttermilk No. 1.....	1.65
Buttermilk No. 2.....	1.50
Branded Grub.....	8 .80
Number 3.....	8 .80

BONES AND HOOFs

Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Plants for Sale

Auction Sale

Wednesday, November 4 at 10 A.M. E.S.T. will sell the real estate and entire plant equipment of the A. Sander Packing Co., 1016-1018-1020 Gest St., Cincinnati, Ohio, one of Cincinnati's largest and a nationally known packinghouse of major size covering nearly a city block and including 29 separate parcels and 17 buildings and fronting on 2 city streets. The buildings are all brick, 3 to 5 stories of heavy mill construction. The plant is modernly sprinklered, steam heated, and fixtured with 3 electric elevators. Machinery and equipment includes nearly 1000 lots or parcels, including 10x10 York refrigerating plant, 4 steam boilers, 20 port scales, 30 motors, complete sausage plant. Every appliance in good working order. Some nearly new. We urge out-of-town dealers and packers to attend this big auction sale. Terms cash. Arrangements for out of town buyers. Write for printed catalog to

JOS. HARRIS CO.

AUCTIONEERS

Suite 620 1st National Bank
Bldg.
Cincinnati, Ohio

Have You
Ordered **THE NEW MULTIPLE BINDER** for your 1936
copies of **The National Provisioner**

Plants for Sale

Packing Plant

For sale, small modern plant and feeding pens, coolers, killing floor, sausage kitchen and cooler, casing and fertilizer department, rendering department, and hide vats, located on seashore, city of fifteen thousand population, and county of sixty thousand. Hobson Bros. Packing Co., Ventura, California.

Men Wanted

Cost Accountant

Wanted by small mid-western independent packer, experienced cost accountant capable of handling all packinghouse cost work. State age, experience and salary expected. W-531, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Canned Meat Man

Experienced canned meats, meats in glass, vacuum cooked products, chicken specialties in glass. Past 15 years with one house contacting eastern and southern chains and voluntary chains, super markets, Jobbing, private label accounts; also hotel, club, department store, institution trade. Willing to travel. Excellent references. W-535, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sausagemaker

Young man 30 years old with 12 years' experience in manufacturing complete line of sausage products, cooked and baked loaves, etc., desires position. Handle help, figure costs efficiently and produce uniform quality products that sell. Married. Work anywhere on trial. Moderate wage. W-540, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Chemist or Plant Foreman

available at once. 12 years' experience as good chemist, bacteriologist and plant foreman in milk, milk products, oils, oleomargarine and salad dressing. Also experienced in fertilizer analyses. University graduate. Swiss-American, 39 years old. W-539, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Rendering Man

Position wanted by man with many years' experience in rendering plants, dry or pressure systems, also many years in the practical operation of naphtha extraction. Well qualified to take full charge of any size plant manufacturing and selling protein products. W-538, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Chief Engineer

Position wanted as chief engineer and master mechanic. For 12 years held such position with one of largest packers in U. S. A. Guarantee to cut costs and improve boiler and engine room. Just returned from Australia and desire quick connection. Excellent references. W-537, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Sausagemaker

German, thoroughly experienced in all kinds of sausage, loaves and specialties. Available any time, can go anywhere. W-536, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sales Manager

Age 42. Eighteen years' experience in packing house merchandising. Successful record as salesman, as district manager and as sales manager for small packer doing national business. At present district manager for large packer. Good reason for making change. Salary \$100 a week for one-year trial. W-534, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Superintendent

25 years' practical experience over all packing house operations. Capable of taking complete charge. Thorough knowledge all beef and pork operations. Responsible, reliable owner of all detail. Furnish evidence of successful record. Reliable references. W-528, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Experienced Margarine Maker

Will invest small sum, as security, for good steady position as margarine maker. First-class references and recommendations. W-511, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment for Sale

Packinghouse Equipment

Used but in good condition:

6 No. 8 Sturtevant Blowers with 12" discharge.
6 6 x 4 x 6 Duplex Inserted Liner Type Steam Pumps.

26 Brecht Lard Drums. Made of Galv. Steel with iron hoops, 24 in. diam. x 30 in. long.
50 Hogheads or curing vats. Made of wood with iron hoops, 36 in. diam. x 42 in. long.

1 24-ton capacity Frick Ice Machine. Complete with steam engine, ammonia receiver, double pipe condenser, freezing tank, freezing cans, overhead crane and American Marsh brine pump.

Also Boilers, Pumps, Water Softener, Feed Water Heater, Scales, Hydraulic Press, Lard Cooking Tank, Tallow Cooking Tanks, Ham Cooking Kettle and other items.

For full particulars, descriptions and prices, write to:
GEORGE H. ALLEN
P. O. Box 426
Lancaster, Ohio

Used Equipment for Sale

We have just purchased a plant at Cassadaga, N. Y., near Buffalo, from which we offer for immediate shipment: 1 No. 3 CV Mills & Merrill Hog, capacity 3 t.p.h. on shop fats and bones; 1—24"x18" type "A" Jeffrey Hammer Mill; 1 Atlanta Utility 1-ton Fertilizer Mixer; 1 Sturtevant 1-ton Fertilizer Mixer; 1 size 30 Atlanta Utility Works Cage Mill, roller bearings; 4—6"x40' Direct-Heat Rotary Dryers; 1 Atlanta Utility Sacking Scale, 200-lb. beam. Send for details and prices.

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row, New York, N. Y.
Telephone: Barclay 7-0600.

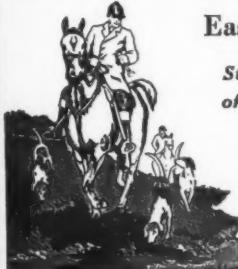
The National Provisioner

BEFORE YOU BUY

Investigate What These Packers Offer

Hunter Packing Company

East St. Louis, Illinois



*Straight and Mixed Cars
of Beef and Provisions*

NEW YORK OFFICE
410 W. 14th Street

REPRESENTATIVES:
Wm. G. Joyce, Boston
F. C. Rogers, Inc., Philadelphia

HORMEL
GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

THE E. KAHN'S SONS CO. CINCINNATI, O.

"AMERICAN BEAUTY"
HAMS and BACON

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodruff W. C. Ford B. L. Wright P. G. Gray Co.
259 W. 14th St. 38 N. Delaware Av. 1244 5th St., N. E. 148 State St.

The COLUMBUS PACKING COMPANY

COLUMBUS, OHIO

Shippers of Straight and Mixed Cars

HAMS AND BACON

**PORK, BEEF AND
PROVISIONS**

New York Office: 410 West 14th Street

Rath's
from the Land O' Corn

BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products
THE RATH PACKING CO., WATERLOO, IOWA

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

DRESSED BEEF

BONELESS BEEF and VEAL

Carlots

Barrel Lots

Equipment for Sale

Truck

For sale, 1 Model 630 White truck equipped with 9.75 x 20 in. tires; highest quality body with 5 in. Dry-Zero insulation. I. D. 15 ft. x 6 ft. 3 in. x 5 ft. 6 in.; price \$1500. THE CLEVELAND PROVISION COMPANY, Cleveland, Ohio.

Equipment for Sale

Dryer

Want to buy 3 x 6 horizontal dryer or size larger in good condition, priced reasonably. E. D. Kelley, Box 691, Oxford Junction, Iowa.

Miscellaneous

Export of Sausage Skins

Old established firm with wide connections to buyers in almost all European countries wants to get in touch with really efficient producers of ox guts and hog casings. First-class references offered. Please apply to B.8240 c/o ALA Anzeigen A.G., Berlin W 35.

INDEX TO THE NATIONAL PROVISIONER ADVERTISERS



The National Provisioner is a Member Audit Bureau of Circulations and Associated Business Papers, Inc.



The equipment, supplies and services of the firms listed here vitally affect your business life. Each of these companies is constantly striving for perfection, and in doing so offers you procedures for operating more efficiently, means for producing better merchandise and methods of selling your output more readily—with all the benefits which come from lowered costs and faster turnover. Study the opportunities they offer you in their advertisements.

Adler Company, The.....	*	Third Cover
Albright-Nell Co. The.....	*	
Aluminum Cooking Utensil Co.....	*	
American Can Co.....	*	
American Soya Products Corp.....	*	
Ampol, Inc.	49	
Anderson, V. D. Co.....	*	
Angostura-Wuppermann Corp.....	*	
Arbogast & Basian Co.	50	
Armour and Company.....	6	
Armstrong Cork Products Co.....	5	
 Baker Ice Machine Co.....	*	
Bemis Bro. Bag Co.	35	
Brady, McGillivray & Mulloy.....	*	
Brand Bros., Inc.	*	
Brennan, P., Co.	49	
Burnette, C. A., Co.	*	
 Cahn, Fred C.....	*	
Callahan, A. P. & Co.	44	
Calvert Machine Co.	*	
Carrier Corp.	*	
Celotex Corp.	*	
Central Paper Co.	*	
Christensen & McDonald.....		
Cincinnati Butchers' Supply Corp.	*	
Circle E Provision Co.	18	
Columbus Packing Co., The.....	*	
Continental Can Co.	47	
Cork Insulation Co.	*	
Corn Products Sales Co.	*	
Crane Co.	*	
Crescent Mfg. Co.	*	
Cudahy Packing Co., Inc.	50	
 Daniels Mfg. Co.....	*	
Dexter Folder Co.	*	
Diamond Crystal Salt Co.	*	
Dold, Jacob, Packing Co.	*	
Dry-Zero Corporation.....	*	
du Pont de Nemours & Co., E. I.	*	
Durr, C. A., Packing Co., Inc.	*	
 Early & Moor, Inc.	*	
Electric Auto-Lite Co., The.....	*	
Elliott, Geo. H. & Co.	*	
Exact Weight Scale Co.	*	
 Fairbanks, Morse & Co.	20	
Fearn Laboratories, Inc.	*	
Felin, John J. & Co., Inc.	*	
Food Machinery Corp.	*	
Forbes, Jas. H., Tea & Coffee Co.	40	
Ford Motor Co.	*	
Fowler Casing Co.	*	
French Oil Mill Machinery Co.	40	
Frick Company, Inc.	28	
 General Electric Co.	*	
Globe Co., The.....	*	
Goodyear Tire & Rubber Co.	*	
Griffith Laboratories	24	
 Halsted, E. S. & Co., Inc.	40	
Ham Boiler Corporation.....	24	
Heekin Can Co., The.....	*	
Hill, C. V. & Co.	40	
Hormel, Geo. A. & Co.	47	
 Hunter Packing Co.	47	
Hygrade Food Products Corp.	49	
 Independent Casing Co.	*	
Industrial Chemical Sales Co., Inc.	*	
Insulite Company.....	*	
International Harvester Co.	15	
International Salt Co.	*	
 Jackle, Geo. H.	28	
Jamison Cold Storage Door Co.	*	
Johns-Manville Corporation	*	
Jourdan Process Cooker Co.	*	
 Kahn's Sons Co., E.	47	
Kalamazoo Vegetable Parchment Co.	*	
Kennett-Murray & Co.	*	
Keystone-Transfer Co.	*	
Kingan & Co.	*	
Knapp, Arthur & Son	*	
Krey Packing Co.	*	
 Legg, A. C., Packing Co., Inc.	*	
Levi, Borth. & Co., Inc.	*	
Link-Belt Co.	*	
Live Stock National Bank.	*	
Luce Mfg. Co.	*	
 McCullough, E. W.	28	
McMurray, L. H.	34	
Mack Trucks, Inc.	*	
Manaster, Harry & Bro.	*	
May Casing Co.	40	
Mayer, H. J. & Sons Co.	38	
Meyer, H. H., Packing Co.	50	
Midland Paint & Varnish Co.	*	
Mitts & Merrill.	*	
Morell & Co., John.	50	
 Niagara Blower Co.	*	
 O'Lena Knitting Mills, Inc.	*	
Omaha Packing Co.	38	
Oppenheimer Casing Co.	*	
 Patent Casing Co.	*	
Paterson Parchment Paper Co.	22	
Peters Machinery Co.	26	
Pomona Pump Co.	*	
Powers Regulator Co.	*	
Pressed Steel Tank Co.	*	
 Rath Packing Co., The.	47	
Republic Steel Corp.	First Cover	
Rogers, F. C., Inc.	38	
Ross & Rowe, Inc.	*	
 Salem Tool Co.	*	
Salzman Casings Corp.	*	
Sayer & Co.	*	
Schluderberg, Wm. T. J. Kurdie Co.	49	
Schweishimer & Fellerman	40	
Self-Locking Carton Co.	40	
Shellabarger Grain Products Co.	*	
Simonds Worden White Co.	*	
Smith, Brubaker & Egan	*	
Smith's Sons Co., John E.	Second Cover	
Solvay Sales Corp.	*	
Sparks, H. L. & Co.	*	
Specialty Manufacturers' Sales Co.	*	
Stahl-Meyer, Inc.	*	
Staley Sales Corp.	*	
Standard Oil Co. (Indiana)	*	
Standard Pressed Steel Co.	*	
Stange, Wm. J., Co.	*	
Stedman's Foundry & Machine Works.	*	
Stevenson Cold Storage Door Co.	*	
Stokes & Dalton, Ltd.	*	
Sunfirst	*	
Superior Packing Co.	*	
Sutherland Paper Co.	*	
Swift & Company.	Fourth Cover	
Sylvania Industrial Corp.	*	
 Taylor Instrument Companies.	*	
Theurer-Norton Provision Co.	*	
Theurer-Wagon Works, Inc.	*	
Transparent Package Co.	*	
Trenton Mills, Inc.	*	
 Union Steel Products Company.	*	
Unit Heater & Cooler Co.	*	
United Cork Companies.	*	
United Dressed Beef Co.	*	
United Steel & Wire Co.	*	
 Vatiale Mills Corp.	*	
Vilter Mfg. Co.	*	
Visking Corporation	*	
Vogt, F. G. & Sons, Inc.	*	
 West Carrollton Parchment Co.	*	
Westinghouse Elec. & Mfg. Co.	*	
Weston Trucking & For. Co.	*	
Williams Patent Crusher & Pulv. Co.	*	
Wilmington Provision Co.	*	
Wilson & Co.	*	
Worcester Salt Co.	*	
Worthington Pump & Mch. Corp.	*	
Wynantskill Mfg. Co.	*	
 York Ice Machinery Corp.	*	

*Regular advertisers appearing at various intervals.

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of an occasional change or omission in this index.

BEFORE YOU BUY

Investigate What These Packers Offer

HONEY BRAND

HAMS

BACON

DRIED BEEF

HYGRADE FOOD PRODUCTS



HYGRADE

Pork Beef

Veal Lamb

Sausage
Specialties

CORP. 30 Church St.
New York, N. Y.

PROFIT

by Purchasing

Straight and Mixed Cars of Fresh and Cured **PORK PRODUCTS**
from

THE P. BRENNAN COMPANY

CHICAGO, ILLINOIS



NATURE AND
HUMAN SKILL
combine to give
Superb Quality
in these imported
canned Hams.

Try a Case Today

AMPOL,

380 Second Ave., New York, N. Y.

C. A. Durr Packing Co., Inc.

Utica, N. Y.

Manufacturers of



HAMS
BACON
FRANKFURTS

LARD
DAISIES
SAUSAGES

QUALITY Pork Products That SATISFY



Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-409 West 13th Street

Hams
Bacon
Lard
Delicatessen

BEEF • BACON
SAUSAGE • LAMB

ESSKAY
QUALITY

VEAL • PORK
SHORTENING • HAM

The WM. SCHLUDERBERG - T. J. KURDLE CO. =

New York, N. Y.
24 Stone Street

Washington, D. C.
908-14 G St., N. W.

BALTIMORE, MD.
3800 E. BALTIMORE ST.

Richmond, Va.
18th & Marshall Sts.
Roanoke, Va.
317 E. Campbell Ave.

BEFORE YOU BUY

Investigate What These Packers Offer



**BEEF • PORK • VEAL • LAMB
CANNED FOODS
HAMS • BACON • LARD • SAUSAGE**

We specialize in carlot beef sales

JOHN MORRELL & CO.

General Offices: OTTUMWA, IOWA

Packing Plants: OTTUMWA, IOWA; SIOUX FALLS, SOUTH DAKOTA; TOPEKA, KANSAS



PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

THE CUDAHY PACKING CO.

Importers and Exporters of
Selected Sausage Casings
221 North La Salle Street Chicago, U. S. A.

Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS
WHOLESALE SLAUGHTERERS OF
CATTLE, HOGS, SHEEP AND CALVES
U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

Wilmington Provision Company

TOWER BRAND MEATS
Slaughterers of Cattle, Hogs,
Lambs and Calves
U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE



**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Have you ordered the

MULTIPLE BINDER for your 1936 copies of
THE NATIONAL PROVISIONER?

**UNITED DRESSED BEEF COMPANY
J. J. HARRINGTON & COMPANY**

City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
Stearine
Tallow

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

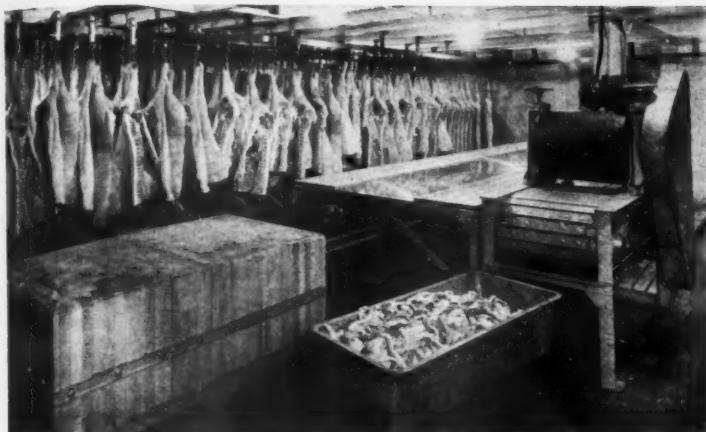
Calf Skins
Horns
Cattle Switches

Selected Beef and Sheep Casings

43rd & 44th Streets
First Ave. and East River

NEW YORK CITY

Telephone
Murray Hill 4-2900

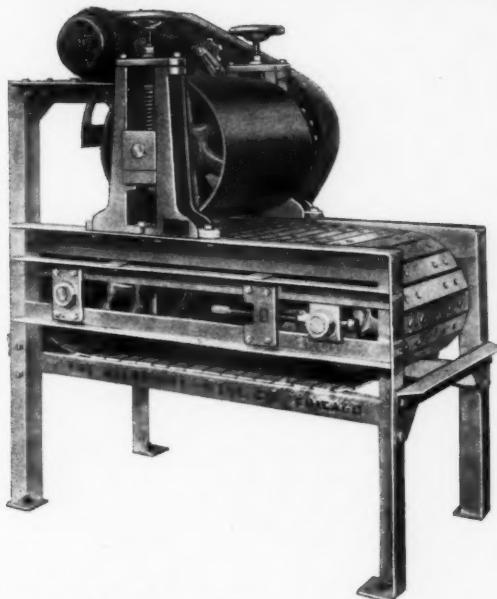


BELLY ROLLERS

*Increase the Margin
between
Cost and Selling Price*

Economical pork cutting operations require modern equipment, properly arranged and coordinated so that the more expensive cuts of meat will always be apportioned the largest possible amount of the carcass. All operations must be arranged in succession so that the various cuts can be made with the least possible handling of the product.

ANCO has developed this No. 513 Single Roll Belly Roller for economical and efficient operation in the small and medium size packing plants. Let ANCO experienced engineers help you in the selection of modern equipment for your plant.



ANCO No. 513

Belly Rollers are of simple and strong design especially adapted to plants slaughtering up to 1500 hogs per hour. Only a 2-H.P. geared-head motor is required and this is mounted high over the table to eliminate water damage. Floor space required, 3'0" x 5'2".

THE ALLBRIGHT-NELL CO.

Eastern Office
117 Liberty Street
New York, N. Y.

5323 S. Western Boulevard,
Chicago, Ill.

Western Office
111 Sutter St.
San Francisco, Calif.

10-1
JELLY
GELATIN
KING OF GELATIN

KING OF GELATIN MAKES SURPRISE VISIT TO ENGLAND

LONDON, May 20.—(UPI)—The king of the Belgians landed at an unknown airdrome in a Belgian plane today on an unannounced visit.

The monarch was travelling alone and was accompanied only by an aide de camp.

Although elaborate precautions were taken at the airport to keep his destination secret, it was understood Leopold is to stay at a hotel in Sandwich, where he hopes to enjoy a short golfing holiday.

Widow Fined for Lying

31 2 doz. round
b and carry
usual weekend
As in former

A. A.

Central 2777

You Are Reading the News!

... Through 3½ inches of a 10-1 jelly
made with Swift's *Atlas* Gelatin

THE same crystal-like clarity that enables you to read ordinary newsprint through this jelly . . . shows off jellied meats to the very best advantage. Swift's *Atlas* Gelatin is odorless . . . tasteless, too. It has all these qualities which make it a splendid

gelatin for jellied meats because it was tested and perfected for just that one purpose.

Atlas is packed in 275-lb. barrels, 100-lb. and 50-lb. drums.

Swift & Company, Gelatin Division, Chicago

SWIFT'S *Atlas* GELATIN

S!

l and

, and

cago

N